THE MAGAZINE OF THE Meat Packing and Allied Industries

THE VISKING CORPORATION presents STRIPPED FOR ACTION!

NEW SOUND FILM SHOWS HOW TO SAVE MONEY

AND INCREASE PROFITS

.. BY MAKING YOUR FRANKFURTERS AND WIENERS

- 1. Do you know how to get uniform results in SKINLESS Production? This New Film Shows How!
- 2. Do you know how to save over 2c a pound in SKINLESS Production? This New Film Shows How!
- 3. Do you know that 32 feet of stuffed "VISKING" casing can be linked in 55 seconds?

 This New Film Shows How!
- 4. Do you know that you can average 100 pounds of stuffed and linked SKINLESS every 30 minutes?
 - This New Film Shows How!
- 5. Do you know the tested selling technique that is used successfully in many cities?

This New Film Shows How to Sell!

Whether or not you are now making SKINLESS, this film means more profit for you. Your Visking Salesman will show the film to you and to your production and sales staff. It reveals how hundreds of packers and sausage makers in America and Canada are saving over 2c a pound in SKINLESS Production.

THE VISKING CORPORATION 6733 West 65th Street . Chicago, Illinois

. . . WAGE RATES ARE UP



. . . and in every plant, where New Buffalo Self-Emptying Silent Cutters have been installed, the story is the same—Lower wage costs, in spite of constantly increasing wage rates. The improved quality and yield help still further to create PROFITS.

More and more Sausage Makers are retiring slow, obsolete or semi-obsolete equipment and replacing with new, high-speed Buffalo Cutters. The savings mean an increased profit margin on every pound of sausage produced.

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See the New Buffalo in actual operation and you'll understand why every new Buffalo User is an enthusiastic Buffalo Booster.

JOHN E. SMITH'S SONS CO.

CHICAGO DALLAS LOS ANGELES BROOKLYN



less power and floor space. They

New BUFFALO Self-Emptying Silent Cutters

INVESTIG



ROFIT-BO



developed Newly Wet and Dry Ice car-refrigeration method eliminates transit icings and its expense up to fifth morning delivery. No special



"pull down" in refrigerators than ordinary



equipment required.

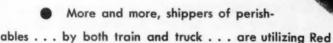
Maintains "straight line" temperatures by prolonging refrigera-



Preserves meat color. Benefits bloom. Assures dry, firm surface of carcass on arrival.



Any quantity . . . Always fresh . . . From 62 strategically situated producing plants and warehouses.



Diamond Dry Ice to increase payloads, to cut icing cost, and to prolong ability of their products.

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CITY.....STATE.....

Page 3



MEMBER



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(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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... soak Patapar in water and you'll discover its amazing wet-strength

and grease-proof, too

...test it with grease and see how it resists penetration

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Can liners
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Member of The Associated Business Papers, Inc.

One of Our Most Valued Assets

is the goodwill and commendation expressed by our customers.

Our efforts are not concentrated alone in the building of machinery and equipment to be sold for dollars and cents, but also to furnish the best that human skill can devise and that will last longer, that will do better work and that will be more economical to operate and maintain than any other that may be offered.

It is indeed gratifying to know that our customers recognize our efforts and that they are ready and willing to commend them.



FRED W. BALDAU COMPANY

CONSUMER STORE | QUALITY SAURAGE MANUFACTURERS | CAPITAL GROOM

.....

SO SOUTH MARKET STREET

July 17, 1939

The Cincinnati Butchers' Supply Co., 2145 Central Parkway, Cincinnati, Ohio

Gentlemen:

Recently, in talking with your Mr. Sabean, mention was made that our plant is 100% Boss-Equipped, and that we have had in operation for more than three years a Boss Cutter, a Boss Orinder and a Boss Mixer. We assured Mr. Sabean that during this time the machines have given us the very best service, and he asked us to confirm this in a letter to you.

We are very glad to do it because we are 100% satisfied with your Boss Machines. They are in daily operation - running from 9 to 10 hours every day - and we have never had any difficulties with them. Sot only do we find them most dependable as far as operation is concerned but also in assisting us in maintaining the high standard we have set for BALDAU QUALITY SAUSAGE.

We sincerely recommend Boss Sausage Making Machines to other manufacturers and will be pleased to show our equipment at all times to any prospects you may have.

Yours very truly,

PRED W. BALDAU COMPANY

With this and the many more hearty acclaims we receive to spur us on, we will strive all the more to keep the "BOSS" in the lead for

Best Of Satisfactory Service

The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards, Chicago, Illinois Mfrs. "BOSS" Machines for Killing, Sausage Making, Rendering

GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio

FACTORY 1972-2008 Central Ave. Cincinnati, Ohio





AND one definite way you can help to guarantee that popular appearance and flavor is to use Armour's Natural Casings.

The reasons are simple.

First, natural casings have the ability to let your sausages get the full benefit of the smoking process. Their porous texture permits great smoke penetration. And you know that means everything to sausage flavor.

Second, natural casings are of a flexible nature that makes them cling tightly to the wellstuffed sausage, giving it a well-filled appearance . . . Eye-appeal that means sales.

And, finally, when you specify Armour's Natural Casings, you know you're going to get these advantages; because Armour's careful grading, standardization and excellence of finished product mean complete satisfaction for you... and your customers.

Add to that the advantage of truly prompt service, and you can see why we say, "Give your next casing order to your local Armour Branch House...it's the logical move for smart buyers."

ARMOUR'S NATURAL CASINGS

ARMOUR AND COMPANY . CHICAGO

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

AUGUST 19, 1939

NEW CAR ICING METHOD CUTS MEAT SHIPPING COSTS

By CHARLES T. LONGAKER*

NEW method of using dry ice has been demonstrated as an effective and practical means of reducing transit costs and assuring better preservation of meat products during shipment in railroad cars. In its application to fresh meat shipments, dry ice is employed in proper combinations directly with water ice and requires no special dry ice bunkers or other appliances.

The new technique, developed by Liquid Carbonic refrigeration engineers for Southern shippers of green produce, was felt to have a definite value also in transportation of fresh meats by rail. Several packers became interested in this "wet ice-dry ice" plan and applied it to their shipping operations. Announcement of results was delayed, however, until the efficiency and economy of the method had been determined under extreme hot weather conditions.

Rail shipments of fresh meats under actual commercial conditions of every type have shown the following advantages in the "wet ice-dry ice" method:

Advantages and Savings

- Meat arrives at destination with bloom, color and quality preserved.
- Spoilage losses are reduced, especially in summer months.
- 3.—Transit icings are eliminated on trips requiring as long as fifth morning delivery.
- 4.—Depreciation of refrigerator car equipment is less, due to elimination of brine.





ICING A CAR OF FRESH BEEF

Dry ice being placed in bunker of car loaded with fresh beef from plant of Nebraska Beef Co., Omaha. Sam Jacobs of Nebraska company and Charles Borkenheim of Burlington Refrigerator Express watch operations.

5.—Savings of from \$5 to \$12 per car are effected in refrigeration costs.

Use of dry ice as an aid to better and cheaper meat shipments by rail has been approached in the last few years by gradual steps. Had THE NATIONAL PROVISIONER suggested five years ago, for instance, that use of salt in refrigerator cars was unnecessary for fresh meat shipment, many a packinghouse official would have shaken his head in disbelief.

Method Developed Recently

Had it gone on to state that rail shipments of fresh pork, lamb and beef could be made over periods of five days' elapsed time in standard cars without re-icing, or the use of salt, incredulous ones might have suspected that the "truth was being carelessly handled."

Now, however, the above practices are being applied every day by Midwestern shippers of fresh meat products. Not only that, but pre-cooling of empty cars for a day or so to get opening temperatures in the lower 30's before loading is gradually becoming recognized in some quarters as unnecessary.

Several of the large packers are initially icing their cars in the forenoon and the cars are loaded, sealed and in a fast train moving to destination by mid-afternoon of the same day. This is being accomplished, with consequent savings in both time and money, by the simple expedient of adding dry ice to the water ice in the regular bunkers of standard refrigerator cars.

Among recent recognitions of the value of CO2

in the shipment of meat and other perishable products is the following statement by J. F. Nickerson, general secretary of the American Institute of Refrigeration:

"The successful application of gas (CO₂) storage for the preservation of perishable foods means the establishment of higher humidities in the storage room which, in turn, means less 'shrinkage,' elimination of surface microbial spoilage,* the possibility of higher temperatures for refrigeration, which means a lessening of storage costs, and the ultimate goal of better quality products. That a contribution of this magnitude will mean greater consumer acceptance and improved profits, there can be no doubt."

One of the large Iowa packers has recently made a contribution to lower transit costs. After exhaustive tests, the firm found it could obtain as low temperatures using a combination of wet ice and dry ice as by using the standard wet ice with 10 per cent salt. One important difference, however, was that this packer discovered he could get a faster pulldown using dry ice and wet ice than by using the brine mixture.

This step was important, for it gave

TABLE 1 .- COMPARATIVE REFRIGERATION COSTS

		salt v				Fourth m				schedule. ICING COSTS
	Dry		Wet		Dry		Wet		Dry	
Salt	Ice		Ice	Salt	Ice		Ice	Salt	Ice	
Ibs.	Ibs.		lbs.	lba.	lbs.		lbs.	lbs.	lbs.	
			1200		500					\$24.40
900			1800	270	***		2800	470		\$32.00
	Salt lbs.	Salt Ice lbs. lbs.	Salt Ice Ibs. Ibs.	Dry Wet	TAL ICING	TOP OFF Dry Wet Dry Salt Ice Ice Salt Ice Ibs. Ibs	FIAL ICING TOP OFF Dry Wet Dry Salt Ice Ice Salt Ice Ibs. Ibs. Ibs. Ibs. Ibs. 1200 500	TIAL ICING	TIAL ICING	Dry Wet Dry Wet Dry

the interior of the car a quick pulldown after the doors were closed. This resulted in better refrigeration at lower cost and left the car equipment free from corrosive action of brine formerly used to obtain satisfactory temperatures.

Messrs. Harry Davis and Ransom of John Morrell & Co.; Lohner of Swift & Company; J. J. Hoban of Hunter Packing Co.; Bob Gray of Geo. A. Hormel & Co., Van Buskirk of Merchants Despatch, Bangham and Borkenheim of the Fruit Growers Despatch and many others have contributed to the lore of modern car icing practice to make possible present unusual results—better refrigeration conditions at lower cost.

Tests have shown the following to

be the proper method of using the wet and dry ice combination:

Standard cars (not super-insulated) are iced with crushed ice and no salt to a height within about 18 in. of the inside ceiling line. The lading is placed in car. After the doors are closed and sealed, the full 50-lb. blocks of dry ice, with paper removed, are loaded through icing hatch on top of water ice. Crushed water ice is then used to top off bunkers before the cars are pulled.

Method of Using Dry Ice

The accepted formula for this type of car icing is:

For straight loads of fresh meat, either hung or boxed: 100 lbs. of dry ice for each day the car is in transit.

EXAMPLE: Third morning delivery, 300 lbs. of dry ice; fourth morning delivery, 400 lbs. of dry ice.

For mixed cars containing partly fresh meat, smoked products and canned cooked products which might be loaded at a temperature of from 65 to 75 degs. F., along with the fresh meat, 150 lbs. of dry ice are used for each day the car is in transit.

EXAMPLE: Third morning delivery, 450 lbs. of dry ice; fourth morning delivery, 600 lbs. of dry ice.

Action of wet and dry ice is: Dry ice with a temperature of minus 109 degs. F. lowers temperature of surrounding water ice from plus 32 degs. F. to a point ranging from minus 36 degs. F. to minus 40 degs. F. This intensely cold bunker area increases the natural circulation and hastens cooling. Evaporating CO₂ gas from dry ice builds up in sufficient concentration to retard bacteria growth. After dry ice has evaporated, car is down to temperature and this temperature is then held at a constant straight line thermometer reading for balance of trip.

Cost Comparisons

Accompanying curves show comparative rate of pulldown in a standard refrigerator car refrigerated with water ice and salt and in a similar car cooled with water ice and dry ice.

Comparative costs of refrigerating standard refrigerator cars for fourth morning delivery are shown in Table 1. Lading in both cases was practically identical. One car was refrigerated with water ice and salt and was re-iced once in transit. The other car was refrigerated with water ice and dry ice. No salt was used and the car was not re-

Temp. in Car No. 228, using
6000 lbs. Water Ice · 300 lbs. Dry lce
Temp. in Car No. 257, using
6000 lbs. Water Ice · 10% Salt
July 12, 1939

PULLDOWN RATES IN REFRIGERATOR CARS

This chart shows rates of pulldown in a car refrigerated with water ice and salt and in one cooled with water ice and dry ice. No salt was used in the car refrigerated by the latter method.

*CO₂ gas evaporating from dry ice is valuable in retarding growth of bacteria on meat. Bacterial action causes wet, alimy surface conditions. The CO₂ gas present gives a dry-feeling product with the bloom preserved on arrival. iced. Saving in favor of the water icedry ice method was \$7.60.

A Mid-western packer who regularly ships mixed cars of product to California gives the following icing practices and costs, using water ice and salt and water ice and dry ice without salt, as typical. In former method of icing, 8,000 lbs. of water ice and 750 lbs. of salt make up the initial icing, and the cars are re-iced at Council Bluffs, Ia. Cost per car is:

8 000 lbs	. water	ice @	\$4.00	per i	on	 \$16.00
	salt at					
Re-icing						 8.00
Rule 34	repler	nishing	servi	ce		 32.50

The initial icing, when water ice and dry ice are used, is sufficient to maintain required temperatures for the trip. Quantity of dry ice used may vary somewhat, depending on kinds of products making up the shipment. More dry ice will sometimes be placed in one bunker than in the other, particularly if fresh meats are loaded at one end of car. The following costs are typical:

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TABLE 3.—COST WITH WATER ICE AND DRY

8,000 lb	s. of w	ater ice	@	\$4.00	per	ton	.\$16.00
600 lbs.	dry ice	@ 21/4	e lb				. 15.00
Total							.\$31.00

The saving per car runs as follows: TABLE 4.—REFRIGERATING COST SAVING

Using w	ater	ice	and	salt		 	 	 	 .\$62.13
Using w	ater	ice	and	dry	ice	 	 	 	 . 31.00
Saving	ner	car	P			 	 	 	 . \$31.13

Two carloads of fresh meat were

NO SPECIAL EQUIPMENT

Hunter Packing Co., East St. Louis, Ill., is a user of new wet ice-dry ice refrigerating method. This is one of the fleet of standard refrigerator cars operated by the company in which some of the facts given in the accompanying article were determined. No supplementary dry ice bunkers or special equipment are required in using the water ice-dry ice method.

HOW CARS

Standard refrigerator cars are iced with crushed water ice and no salt to within 18 in. of inside ceiling line. Lading is placed in car, doors closed and blocks of dry ice are placed in bunker. Bunker is then topped off with crushed water ice. For straight loads of fresh meat, 100 lbs. of dry ice are used for each day car is in transit.



shipped to the Eastern seaboard from the plant of the Hunter Packing Co., East St. Louis, Ill. One car—MDT 220—consigned to New York City, was refrigerated with water ice and salt; the other—MDT 221—with water ice and dry ice. A cost and icing record of these cars is shown in Table 5 at the bottom of this page.

The Hunter Packing Co. has been using the water ice-dry ice method of

refrigerating cars for some time. J. J. Hoban, traffic manager of the company, said recently that when dry ice is used in combination with water ice, the meats arrive in much better condition and with better bloom. "We do not have to re-ice in transit when we use 100 lbs. of dry ice for each day in transit. We have never had a claim or out-of-condition car when we have used dry ice in connection with water ice."

TABLE 5.—CAR REFRIGERATING COSTS FOR FRESH MEAT
MDT 220
Description of Conditions
Description of Conditions

Ice and salt refrigeration; lading, fresh meat; destination, New York City; loading temperatures (degs. F): outside, 93, product, 37; unloading temperature (degs. F): 44.

Water ice-dry ice refrigeration; lading, fresh meat; destination, Jersey City, N. J.; loading temperatures (degs. F.): outside, 89, product, 35; unloading temperature (degs. F.): 39.

ICING AND COST DATA Date Water Ice lbs. Dry Ice lbs. Cost Cost Dry Ice lbs. 7/146,800 216.15 7/14 6,000 340 120 \$12.90 7/164,600 10.82 7/16 2,400 384 12.48 7/17 7/171,400 112 3.70 7/181,200 96 3.15 7/18 7/20 144 3.52 15,200 922 \$37.34 8,400 120 384 \$26.38



Point-of-Sale Advertising

Survey Reveals Much Material Is Wasted

PACKERS and sausage manufactur-ers have determined through long experience that point-of-sale advertising material is effective as a means of influencing consumer meat purchasing. Great quantities of this advertising are purchased annually by packers.

The retail food dealer accepts counter cards, window displays, posters, floor stands, counter racks, etc. more enthusiastically and uses this material longer when it is personalized-that is when it bears his name or the name of his store.

This is one of the interesting findingsof a recent survey conducted by General Research, Inc., for the Embosograf Corp. of America. The survey was made among one thousand food and beverage manufacturers, who regularly distribute display material as a part of advertising and sales promotion programs, in an effort to determine the percentage of waste of this advertising and the principal causes of such waste.

Waste of Display Material

Popularity of the personalized display with the average retailer assumes unusual significance in view of further survey findings, General Research re-

Estimated ports. waste on display material ranged from 10 per cent to over 75 per cent in the opinion of executives interviewed, who reported with figures actual which are summarized as follows:

Forty-five per cent of the executives placed waste at under 25 per cent; 42 per cent at between 25 and 50 per cent; 9 per cent at between 50 and 75 per cent, and 4 per cent estimated waste at over 75 per cent.

Reasons for waste revealed by the survey included

a wide range of factors. One thousand advertising and display managers told in their own words the conditions which, in their cases, resulted in waste of carefully prepared display matter. When analyzed the principal reasons for waste fell into five broad groups, as follows:

Forty-eight per cent of these men said the retailer does not use dis-

play material; 20 per cent said display material is not always adaptable to local conditions; 12 per cent said too large quantities of material are ordered; 8 per cent said merchandising plans are changed, and 8 per cent said new advertising programs are planned and some material becomes obsolete before it is fully used.

Whether today's extensive use of counter cards, window displays, posters, display racks, and similar material will continue to increase was one of the questions asked. Eighty-seven per cent, or almost 9 out of 10 of the advertising and sales promotion managers questioned, believe the use of display material at point-of-sale has by no means reached the saturation level. It will continue to become an increasingly important part of advertising and sales promotion, they think.

Greater Use Expected

Seventy per cent of these men backed up their conviction with the statement that in their organizations dealer display programs for the coming year are being enlarged.

Although more and more manufacturers are increasing display activities, only 38 per cent of the organizations questioned at present employ display managers. In the majority of cases the advertising manager and his staff are responsible for the creation and execution of display material for use at the point-of-sale.

How One Packer **Gets Effective** Use of Displays

REATLY increased sales of sansage have followed steps taken by a Western packer to secure more effective use of point-of-sale material and development of an intimate relationship between such material and actual product displays. This has been accomplished by using crews of expert display men to set up and supervise use of the company's point-of-sale material, instead of permitting this important merchandising activity to languish under the rather haphazard methods frequently employed by dealers when packers do not follow through.

Display men employed by the company cover its territory in trucks which carry complete supplies of point-of-sale material, including advertising cards, window streamers, "clothesline hangers" and other items. Before the display crew arrives at a dealer's place of business, the packer salesman has already sold the dealer on the idea of point-of-sale material and laid the groundwork for display men's efforts.

Dry Sausage Promotion

Quickly and efficiently, the display crew sets up the material, tying it in

effectively with the general merchandising program of the individual store. Members of the crew also instruct the dealer on getting the most benefit from the advertising with the proper type of merchandise display.

If possible, the crew supervisor sees that such a display is actually set up before he leaves the store. Gaining a close and dramatic tie-up between the two vari-

eties of displays is one of the principal objects of this program. Typical display featuring an Italian sausage, using an atmospheric background of Italian grapes, wines and wine glasses, and a foreground of an opened package of the product, is used in connection with a reproduction of a plate containing garnished slices of the product, accompanied by an actual platter of the



MAKES DISPLAYS WORK

This Birmingham, Ala., meat dealer makes effective use of point-of-sale material and his meat department illustrates close tie-up between such material and actual merchandise displays. Note pleasing effect of low display case and white enamel on meat block and the other equipment in this retailer's store.



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Pineapple Juice Used To Tender Casings on New Swift Frankfurts

PINEAPPLE IUICE BATH

Operator gives the new large frank a pineapple juice bath before smoking and cooking. The juice makes the natural casing as tender as the meat it contains. All traces of pineapple juice are removed during the smoking, cooking and spraying processes.

ability to act on other organic materials, "peptizing" the proteins and thereby softening the cell tissues.

The frankfurts are given a bath in a pineapple juice solution immediately after the natural casings are filled with the meat. Or, the links of sausage may be sprayed with a fine mist of the same solution (both methods are illustrated). After the frankfurts are allowed to hang for a sufficient time to permit the enzymes to do their work, the regular process of smoking in special ovens over hardwood fires is continued.

This smoking and the following steps of cooking, cooling, and spray washing remove all traces of the juice and its enzymes. The traditional flavor of the sausage remains without the slightest taste of the pineapple juice.

This improvement is expected to have considerable influence on the age-old art of sausage making—particularly that of the ever-popular frankfurt which is consumed in this country at the rate of more than four and one-half billion a year. For centuries, frankfurts and similar types of sausage have been encased in natural casings.

It is planned to have the new tender frankfurts—in the larger size—available to retail dealers very shortly.

BIG, juicy, tender frankfurts made with the aid of pineapple juice have been announced by Swift & Company as its newest contribution in the sausage field. The pineapple juice is used on the natural casing in which the product is stuffed, but is not used with the meat itself. So tender is the casing covering this large frank that it can be cut with a fork and eaten with the rest of the sausage.

Announcement of the new frankfurt was made this week by Dr. R. C. Newton, in charge of the research laboratories of Swift & Company, under whose direction the process was developed. Dr. Newton stated that many months of exacting research were required to perfect the new process, patents for which are pending.

Swift research workers discovered that the fresh juice of pineapples, when properly applied to natural casings, makes them more tender. By means of the new process, these casings for frankfurts become as tender as the ground, cured, smoked, and cooked meats which they contain.

Expected to Spur Demand

The combination of the tropical fruit and the delicacy affectionately nick-named "red hot," "wiener," and "hot dog," promises a new era in demand for this popular food, its producers state. They expect that retail dealers will find an even greater demand for frankfurts, which now lead in volume of sales over all other sausages.

"We consider this development one of the most outstanding improvements in sausage manufacture," said Dr. Newton. "It also illustrates the care and constant search being carried on in laboratories of leading food manufacturers to develop new products. "It has long been known that pineapples are particularly rich in proteolytic enzymes, which have an effect on proteins," Dr. Newton explained. "It remained, however, for exhaustive tests made in the laboratory to apply these enzymes to natural casings. Further experimentation was necessary to develop the process on a manfacturing scale and this was developed by the laboratory and operating departments."

The enzymes referred to are a kind of protein found in some vegetable, fruit, or animal cells, which have the



SPRAYING ON THE PINEAPPLE JUICE

This is one method of applying pineapple juice to natural casing product. Here the juice is sprayed over the product hung on sticks in a spray cabinet.

Wallace Holds Export Subsidy On Lard and Oils Unnecessary

REASONS why an export subsidy for lard and cotton oil are not considered necessary were outlined by Secretary of Agriculture Wallace this week in an analysis of the fats and oils situation.

The reasons are: Cost of imported oils, including the excise tax, will be well above that of domestic fats and oils and thus will discourage importation; the cotton crop is expected to be the smallest since 1935, which will reduce the volume of seed available for oil; and the corn re-sealing program is expected to reduce lard production by some 300,000,000 lbs.

Other plans for expanding outlets for lard and vegetable oils were outlined by the Secretary in his statement. The Secretary said:

Decrease in Imports

"The increase in stocks of fats and oils within the past two years, while large, may be offset to a large extent in this fiscal year by a decrease in imports. As of July 1, domestic stocks of fats and oils exceeded somewhat the previous record stocks of a year ago and were around 500,000,000 lbs. larger

than they were two years ago. Imports of fats and oils, however, amounted to 1.2 billion pounds in the past fiscal year; 1.3 billion pounds in 1937-38 and 1.8 billion pounds in 1936-37.

"At present coconut oil is quoted at 2%c per pound at Pacific ports. After paying a 3-cent excise tax, such oil would cost 5%c per pound to the domestic manufacturer, while crude cottonseed oil is selling in the Southwest at 4%c per pound.

"Normally, cottonseed oil commands a premium of ½ to 1c per pound over the price of the tax-paid coconut oil in the United States. Foreign cottonseed oil, of which this country imported 74,000,000 lbs. in 1938-39, would now cost about 7c per pound to the domestic manufacturer. Under such circumstances it is obvious that domestic fats and oils will be preferred to foreign oils.

"On the other hand, partly due to the elimination or reduction of foreign duties on lard through the reciprocal trade agreements, lard exports are expected to show a material increase again this fiscal year. The exportation of soybeans may also increase materially this year since prices of American beans are lower than those reported for Manchurian beans.

"Production of lard will be larger this year than in any year since 1934, but it will still be below the average production for the decade of the 1920's. Increases also are expected in the production of soybean oil and of peanut oil. On the other hand, the cotton crop is likely to be the smallest since 1935. The prospective decrease in the production of cottonseed oil will offset to a considerable extent increases in the production of lard and of soybean oil.

"The combined domestic production of lard, cottonseed oil, soybean oil, and peanut oil is not likely to exceed that of either of the past two years by more than 100 to 150 million pounds. In view of present prices, there is no reason to anticipate any material increase in the production of other fats and oils, such as whale oil, fish oil, tallow and grease."

Secretary Wallace said, in view of the situation as revealed by the analysis, he did not feel that an export subsidy program on lard or other fats and oils is warranted.

Plans to Help Fats

Other proposals for dealing with the conditions brought about by comparatively low prices for lard, cottonseed oil and other fats and oils were listed:

- 1. Domestic diversion of some of the surplus fats and oils from edible channels to the soap trade.
- 2. The purchase of lard and possibly other pork products for distribution to the needy. This program, if it becomes necessary to undertake it, probably will begin some time late this fall.
- 3. Additional increases in exports of lard and soybeans through the underwriting of sound credit transactions. Such a program would be undertaken by the Export-Import Bank and its possibilities are being discussed.

Lard and cottonseed oil shortening will shortly be made available through the stamp plan to those receiving public assistance. Late this fall consideration will be given to including other pork products in the stamp plan.

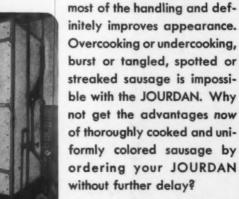
Under the recently announced corn re-sealing program, the department, in cooperation with farmers, will store for another year the 257,000,000 bu. of corn now under federal loan. Withholding from feeding of 257,000,000 bu. of corn in 1940 will mean 300,000,000 less pounds of lard produced.

SAUSAGE FOR LABOR DAY

Vienna sausage and spaghetti are recommended by Canco Testing Kitchen of American Can Company as the center of a holiday buffet supper. "What is more fitting for a buffet supper than a savory casserole—Vienna sausages in spaghetti casserole," the Canco kitchen states. "To canned spaghetti are added tomato sauce and cheese and spicy Vienna sausages are arranged on top and add the necessary zip."

FOR HIGHER QUALITY:

Cook your sausage the JOURDAN way! The JOURDAN Process Cooker will save you time and money . . . and produce a quality product that can't be beat! It cooks and colors in single, automatic operation . . . reduces shrink, eliminates



Manufactured under the following patents: No. 1.690,449 dated Nos. 6, 1938 and No. 1.921,231 dated Aug. 8, 1933. Other Patents Pending.



JOURDAN PROCESS COOKER CO.

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Wastern Office: 3223 San Leandro Street

Oakland, Cal

Meat Dealers Map Course At 54th National Convention

NSPIRED by mutual interest in the success of the meat industry, approximately 1,000 retail meat dealers gathered in New York City on August 6 to 10 for the fifty-fourth annual convention of the National Association of Retail Meat Dealers. The convention presented a well rounded program of business sessions, entertainment and addresses by outstanding meat industry leaders.

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Following the opening address by Louis Wagner, jr., president of the New York State Association of Retail Meat Dealers, New York's Mayor F. H. La-Guardia assailed "plow under" crop curtailment measures, contending that lack of purchasing power rather than surplus production lay at the bottom of America's lost prosperity.

"It is not a surplus of meat that troubles us," he insisted, "but it is the lack of funds of the average American." He praised the meat packing industry for its scientific methods.

Denver Frederick, district manager of Armour and Company, pleaded for closer cooperation between meat packers and retailers, pointing out that their interests were identical. Mr. Frederick proposed modernization of retail outlets as one solution to improved meat merchandising. He recommended that dealers specialize on the products of a single, dependable packer for assurance of quality and service.

New Facts on Meat

George Rector, famed restaurateur and food consultant of Wilson & Co., and R. C. Pollock, general manager of the National Live Stock and Meat Board, also addressed the convention. Mr. Pollock described the importance of the livestock and meat industry in terms of employment and summarized several of the more important recent laboratory findings made with respect to the value of meat in the diet.

Tuesday's speakers included Raymond H. Gifford, head of branch house sales of Swift & Company; C. C. Sherman, Kalamazoo Vegetable Parchment Co.; and Prof. A. W. Ewell of Worcester Polytechnic Institute. Mr. Sherman's subject was "Proper Paper Paves the Path to Prosperity," and Prof. Ewell's remarks were on "Ultra Violet Light in Refrigerated Storage," in which he described the results being achieved by treating meats with the ultra violet lamps.

Thos. E. Wilson, chairman of the board of Wilson & Co. and also chairman of the National Live Stock and Meat Board, delivered the principal address at the annual convention banquet on August 10 (See THE NATIONAL PROVISIONER of August 12.) George

A. Steindl, president of the National Association of Retail Meat Dealers, and John A. Kotal, secretary of the association, also addressed the banquet guests.

A resolution passed by the convention pledged the united efforts of the delegates to promotion of increased lard sales, while another placed the dealers on record as favoring reciprocal trade agreements with foreign nations which are large consumers of lard.

Meat Dealers' Resolutions

One resolution asked the Institute of American Meat Packers to set up a giant institutional advertising campaign to run for at least two years; another resolution invited the cooperation of the Institute in a systematic campaign to win additional meat customers; and a third petitioned the Meat Board to invite attendance of market owners and their employes at its cooking schools. Another resolution called for development of a new means of inspection marking to eliminate certain objectionable features of the present ink method.

National Meat and Allied Industries Exhibition was held in the ball room of the Hotel Commodore. Among packers, organizations and suppliers participating in the exhibition were the Institute of American Meat Packers, the National Live Stock and Meat Board, Swift & Company, Armour and Company, Wilson & Co., the Cudahy Packing Co., E. Kahn's Sons Co., Albany Packing Co., Geo. A. Hormel & Co., Merkel, Inc., Westinghouse Electric & Mfg. Co., Kalamazoo Vegetable Parchment Co., Yorkville Paper Co., Kold Hold Co. and U. S. Slicing Machine Co.

Meat Day at Fair

In observance of National Meat Day at the New York World's Fair, convention delegates and several thousand retail meat dealers from the New York district and other sections of the United States, went to the fair in a body and lunched as guests of Swift & Company at the company's exhibit building.

The visit to the fair was followed by an evening of entertainment in the east ball room of the Hotel Commodore. Informal dancing, special functions for representatives of retail industry and a motion picture presented by Thomas E. Lattin, president of the National School of Meat Cutting, Toledo, O., provided relaxation from the business proceedings of the convention.

George A. Steindl, president of the national association, and John A. Kotal, secretary-treasurer, were retained in their respective posts. New officers elected included W. Pauli, Chicago, as a vice president of the association; M. Valiquette, Dan Lido and H. A. Stark as members of the board of directors; J. Herman and George Buhel as members of the legislative committee; Charles Holm, A. J. Meeker and J. A. Myers as members of the trade relations committee; Martin Bonkovich as master-atarms and Harvey Wickert as guard.



INTRODUCE NEW HAM TO MEAT DEALERS

Henry Borman, plant superintendent, and Enoch Jacobson, sales representative, Merkel, Inc., as they prepared to demonstrate company's new hickory smoked cooked ham before retailers at national convention in New York City.



GUESSWORK out of buying and selling!

To conduct trading operations on a successful basis it is important to maintain extensive contacts with all sources of supply and potential purchasers. Every meat packer, by-product manufacturer and oil mill must make a sound appraisal of market conditions, based on complete knowledge of the multitude of factors affecting a purchase or sale, if "guesswork trading" is to be eliminated.

Successful traders have long realized that the best answer to this problem is brokerage service. Through the broker you can economically obtain the information needed to intelligently set sales or purchasing policies. The broker can provide the speedy action required to take full advantage of price fluctuations and variations in demand.

The recognized, experienced broker is one of the most powerful tools at your disposal!

E. G. James Company Provisions—Beef—By-Products 332 S. LaSalle St., Chicago

Lacy Lee, Inc.
Provisions
141 W. Jackson Blvd., Chicago

Odell & Whitting
Provisions
327 S. LaSalle St., Chicago

Roesling, Monroe & Co. Vegetable Oils 327 S. LaSalle St., Chicago

Snow Brokerage Co., Inc. By-Products—Vegetable Oils 221 N. LaSalle St., Chicago KNOWLEDGE

INTEGRITY

Sterne & Son Co.

By-Products—Vegetable Oils
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Sunderland & De Ford Provisions—Beef 327 S. LaSalle St., Chicago

J. C. Wood & Company Provisions—Beef By-Products—Vegetable Oils 141 W. Jackson Blvd., Chicago Zimmerman Alderson Carr Company Tallow—Grease—Vegetable Oils 105 W. Adams St., Chicago

The Davidson Commission Co. Packinghouse By-Products 327 S. LaSalle St., Chicago

> D. J. Gallagher Provisions—Beef 327 S. LaSalle St., Chicago

> John W. Hall, Inc. Packinghouse By-Products 327 S. LaSalle St., Chicago

> Hess-Stephenson Co. Provisions—Beef 327 S. LaSalle St., Chicago

UP and DOWN the MEAT TRAIL

H. H. Meyer Broadcasts On Meat Industry and Its Cincinnati History

As part of a series of broadcasts dedicated to Cincinnati's major industries, H. Harold Meyer, president of the H. H.

Meyer Packing Co., discussed the meat packing industry of the United States and of Cincinnati. Mr. Meyer was introduced as representing the fourth generation of his family to be engaged in Cincinnati's meat packing industry.

Briefly tracing the rise of the industry in the United States during the past 300



H. H. MEYER

years, Mr. Meyer described what was meant by meat "packing" in the early days and how it differed from present day practices in the industry. He stated that in 1818 Elisha Mills established Cincinnati's first packing plant and by 1830 the city had become the country's most important packing center.

Because of its supremacy in pork packing, the city became known as Porkopolis. In 1855 there were 42 packing plants in Cincinnati, but by 1860 the center of the industry had moved to Chicago. However, Cincinnati remains one of the important packing centers of the country with an annual meat industry payroll of \$3,000,000 to \$3,500,000. Sales of the city's meat packing products during the most recent census year were over \$36,000,000.

Asked why some meats cost so much more per pound than others, Mr. Meyer said that if a bullock were made entirely of sirloin steaks or roasts it would not be necessary to ask such a question, but as only about 14 per cent of the live weight of a steer is steaks and rib roasts, these choice cuts command a good price.

He pointed out that this is also true of pork cuts.

UPHOLDING NATURAL CASINGS

Giant sausage featured at natural casings exhibit during convention of National Association of Retail Meat Dealers is held aloft by four representatives of the Institute of American Meat Packers. Left to right the supporters are John Munro, James Costello,

John Lester and Robert Buchanan.

Cudahy Adopts Group Health, Accident and Hospitalization Plan

Approximately 90 per cent of the 14,000 workers employed by the Cudahy Packing Co. in its plants and branch houses throughout the United States and Canada are participating in a program of group accident, sickness, hospitalization and surgical insurance made available to them on July 10, and underwritten by Travelers Insurance Co.

All employes under the age of 70 who have completed six months' service are eligible for the plan. Weekly benefits range from \$10 to \$40, hospitalization from \$3 to \$6 per day, and surgical reimbursement up to \$150. Weekly benefits are payable for a maximum of 13 consecutive weeks and hospital benefits up to 31 days for any one period.

"After exhaustive investigation, I can say that I consider this plan one of the best in existence," said E. A. Cudahy, jr., president. "Its comprehensive coverage, low cost to the employe, and substantial compensation make it a most attractive investment."

Mr. Cudahy stated that although the plan has been in effect but little more than a month, it had already provided aid for a number of employes suffering disabilities. He also explained that the accident and sickness benefit plan rounds out the Cudahy general insurance structure, including group life and total disability insurance which has been operative for many years.

Lyle Jones Joins Casing Dealers' Association Staff

Elliot Balestier, jr., executive secretary of the National Sausage Casing Dealers' Association, has formally an-



LYLE JONES

nounced the fact that Lyle W. Jones, formerly connected with the Institute of American Meat Packers for many years, has become associated with the Committee on Public Relations and **Packer Cooperation** of the Association. Mr. Jones will make his headquarters at the office of the casing dealers association which is located in New

York City at 1 Park avenue.

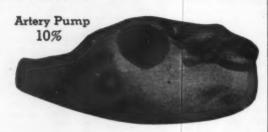
Death Takes S. R. Gerber, Buffalo Sausage Executive

Stephen R. Gerber, 63 years of age, president of the Gerber Sausage Co., Buffalo, N. Y., passed away recently at his home after a prolonged illness. Mr. Gerber entered the meat industry at the age of 21, taking over the butcher business of his father, Emil Gerber, upon the latter's death. Stephen Gerber's grandfather, Sigmond Gerber, laid the foundation for the business in 1855. Known throughout the meat trade in western New York, Mr. Gerber was



is a Pre-prepared curing material from which all the bite, burn, and bitterness of mechanically mixed cures have been removed. There is no other cure like PRAGUE POWDER. PRAGUE POWDER is the Pre-prepared, heat-fused, Safe, Fast Cure. It is not raw nitrite nor raw nitrate, but a completely new material -PRAGUE POWDER.

Prague Powder Makes a Tender Ham



A PRAGUE POWDER cured Tender Smoked Ham, ready for slicing, broiling or baking, is Mild, Sweet and Tender.

The PRAGUE POWDER Cure is "The Safe, Fast Cure" that produces the Rich, Ripe Flavor in the "Ready-to-Eat Ham."*

Prague Powder Makes Bacon Tender

For Slicing or Slab Bacon

The Consumer prefers the PRAGUE POWDER Tender Cured Bacon. PRAGUE POWDER Dry Cured Bacon has flavor, style, color, mildness and is Tender.

All Dry Cures are better when you use PRAGUE POWDER in the formula found on Page 16 of the PRAGUE POWDER Booklet

Your Curing Problems are better solved by using PRAGUE POWDER.

*("Ready-to-Eat" Ham is Griffith's Registered Trade Mark.)

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1415-31 W. 37th St., Chicago, Ill.

Eastern Factory: 35 Eighth St., Passaic, N. J.

Canadian Factory and Offices: I Industrial St., Leaside, Toronto 12, Ontario



found Mapleine improves the flavor and sales of their pork specialties. There's only one way to find out what it will do for yours that's to try it. Do so at our expense. We'll send you a free, try-out bottle of Mapleine and tested formulas.

HAM LOAF. This old favorite has new appeal when you add Mapleine to the seasoning mixture. Mapleine has a natural affinity for pork products. Brings out the nutty flavor of ham.

MANY manufacturers have SUMMER SAUSAGE. Tone up the flavor of Summer Sansage with Mapleine. Try it in your own formula or ask for free, tested directions.

MEAT LOAF. Here's a sum mer sales success. Just add 1 ounce Mapleine—while mixing-to each 100 pounds of meat. Season and prepare as usual.

FREE. 14 profit-making testedin-use formulas, plus free tryout bottle of Mapleine. Write now. Crescent Mfg. Co., 665 Dearborn St., Seattle, Wash.

Imitation Maple Flavor BRINGS OUT NATURAL FLAVOR OF MEATS

F. C. DOGFDS

NINTH AND NOBLE STREETS

PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager Member of New York Produce Exchange and Philadelphia Commercial Exchange



widely respected for his high business principles, and ranked as one of the leading business men of Buffalo.

Chicago News of Today

Among the fortunate passengers who escaped injury in the wreck of the streamlined train City of San Francisco on August 12, was Harry McLerie, president of Compania Swift Internacional. Mrs. McLerie, although escaping serious injury, sustained bruises when the train was derailed near Carlin, Nev.

Charles L. Wagner, cattle buyer for C. A. Burnette Co., died on August 14 at his home in Chicago. Mr. Wagner had been connected with the cattle department of the Union Stockyards for about 40 years.

Leo Weglein, well known in the natural casings industry, has joined the staff of S. Oppenheimer & Co., Chicago.

Ira W. Fowler of Newton, Mass., and London, England, head of Fowler Casings Ltd., was a visitor in Chicago recently.

R. C. Pollock, general manager of the National Live Stock and Meat Board, inspected the Board's exhibits this week at the Illinois State Fair, which was held in Springfield.

Robert Burrows of J. C. Wood & Co., provision brokers, returned this week from a vacation spent with his family in northern Michigan.

I. W. Ringer of Seattle, Wash., retail representative on the board of directors of the National Live Stock and Meat Board, stopped in Chicago en route to Seattle from New York City, where he attended the annual convention of the National Association of Retail Meat Dealers.

Chicago visitors of the week included Bob Stapleton, meat retailer of Birmingham, Ala., who spent some time visiting packers, produce merchants and the offices of the Meat Board.

The National Restaurant Mart, Chicago, will be the scene of the twenty-first National Restaurant Convention and Exposition, to be staged on October 2 to 6. Entertainment, addresses, discussion periods and demonstrations of meat and other food products and their preparation will be featured. Restaurateurs from all parts of the United States and Canada will attend the convention.

New York News Notes

Max Rosenbluth, pork manager at the G. Buxbaum plant at West Harlem Market, died August 16, following a heart attack.

J. C. Thompson, manager of the Washington branch of John Morrell & Co. and R. B. Henderson, manager of the firm's Baltimore branch, visited New York last weekend.

George E. Willging, manager of the beef division, John Morrell & Company, Sioux Falls, S. D., is on an extended trip to the East and will visit the various branches of the company.

R. H. Neal, assistant district manager, Armour and Company, is spend(Continued on page 42.)



DOG FOOD BOOSTERS

This Great Dane, "Junkar," owned by Dr. C. H. Cable, San Antonio, Tex., eats 10 cans of dog food daily. He weighs 200 lbs. The little wire-hair, weighing 10 lbs., eats a can a day. Both are "Pard" fans. Packers will take part in the observance of National Dog Week which will be held from September 17 to 23. (Photo courtesy Swift & Company.)

In the News 40 Years Ago

(From The National Provisioner, August 19, 1899.)

Hammond Packing Co., South St. Joseph, Mo., has received two carloads of salt—112,000 lbs.—from England, to be used for salting meat to be exported to the English markets. This shipment of salt is the first which has gone through the customhouse in that city. When the meat on which this salt is used is exported, the weight of salt going with it will be noted, and the duty paid on that amount will be refunded. In some instances English factors demand that English salt be used on American meat exported to Britain, hence the importation of the English product by American packers.

H. L. Swift, traveling manager of Swift & Company, returning from an extensive business trip abroad, commented on the very favorable reception of American meats and meat products in the countries of Europe, and particularly in Germany.

D. D. Frazee, general manager, Cudahy Packing Co., Sioux City, Ia., has tendered his resignation and will quit the packing business to re-enter the grain business as president of his own company.

In the News 25 Years Ago

(From The National Provisioner, August 22, 1914.)

One government bureau which is doing an outstanding job of helping business is the Bureau of Foreign & Domestic Commerce of the Department of Commerce. The practical trade promotion work begun some years ago has gradually been expanded by Chief Baldwin, with the aid of liberal appropriations from Congress, and from being a strictly foreign commercial proposition it has been developed along domestic lines as well. From the scope this work has already attained an idea may be gained of the possibilities of trade promotion through the aid of this bureau.

Without warning the acid test was dramatically applied to the exchanges recently, and the exchanges promise to emerge unscathed. Antagonists of the American contract markets have had an awe-inspiring and unequivocal lesson forced upon them. The lapse of a mere week without the exchanges has caused untold confusion. The war in Europe is deprecated. When a balance is struck at the end of the terrible conflict there will nevertheless be certain credit items. Among these will be found the disclosure concerning the merit of exchanges. The war abroad has made possible the demonstration that contract markets are vital organs to the business world, which organs are as delicate and as necessary as those in the human body.

A very good indication of the tremendous interest being shown in the World War is the fact that not one man in a hundred knows the standing of the baseball clubs.

HARSH CURES

INJURE THE FLAVOR • TEXTURE • APPEARANCE
OF THE FINISHED PRODUCT

PRESCO PICKLING SALT

THE PREFERRED FAST CURE

Because its Mild

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

PROCESSING POINTS for the trade

Quick Curing Hides

Reports that a certain packer has developed a method by which cattle hides are cured in a few hours have aroused considerable interest among packing-house operating men. A number of letters have come to THE NATIONAL PROVISIONER asking for information.

So far as can be determined no packer is curing hides in a "few hours." It is believed, however, that a method has been developed whereby fully cured hides can be obtained in 24 hours. The packer reported to have developed this quick-curing method has revealed no information regarding the process and THE NATIONAL PROVISIONER has no knowledge of what he has done or the results he is securing.

However, there is considerable information available on brining hides. Curing hides in brine instead of in packs with salt is not new. The method is regularly employed in a few American meat packing plants and is used universally in the South American frigorificos. The method, as employed in these latter plants, was described and illustrated in The NATIONAL PROVISIONER of February 10, 1934.

Some of the requirements for securing a quick cure on hides by the brining method are also generally known; at least, enough facts are available to enable any packer interested in developing quick-curing to start experiments.

One meat plant superintendent who has done considerable work in determining the best method of curing hides quickly says that the important requirement is to have the hides clean and free of fat and tissue before putting them into the brine. Unless this precaution is observed, he warns, trouble is sure to develop after the hides are taken out of cure.

The brine never should be weaker than 85 degs. salometer strength at 55 degs. F., and should contain approximately 5 per cent boric acid. The hides must be kept in motion in the brine for 18 to 24 hours. Curing is supposed to be complete at the end of this period.

DRESSING UP MEAT LOAVES

Although fancy and decorated meat loaves require more labor and trouble than regular products, and sometimes do not repay the processor for his extra expense, they do get attention in the retail show case and the sausage manufacturer may find it desirable to make some of them.

An extremely simple but unusual loaf can be made with regular meat loaf mixture and liver sausage or skinless frankfurts. Fill the bottom of the loaf mold with regular loaf meat and lay two skinless frankfurts (end to end), or a skinless section of liver sausage, lengthwise on top of the meat. Fill the mold with the loaf mixture and process in regular manner. The loaf will have a light colored center when cut.

This idea may be used in several ways. If desired, four or five pieces of sausage may be placed in the loaf, giving a domino effect.

HANDLING CALVES

A Midwestern packer who has never handled calves wants some information about processing this kind of livestock. He writes:

Editor THE NATIONAL PROVISIONER:

What is considered the average dressing percentage on calves? How long should they hang after dressing before they are placed in cooler? At what temperature should they be held in cooler? What part of offal is now marketable?

In general, calves dressed with the head and feet off and the skin on would

READING A SALOMETER

Reading the salometer is the most important part of the brine making operation. Improper care and handling of this instrument results in inaccurate readings and variations in strength of brine produced.

Some factors causing incorrect readings include using improvised containers of wrong thickness and shape; taking readings before salometer has come to rest, and permitting instrument to rub against side of container instead of floating freely in the solution.

"Reading a Salometer," reprinted from THE NATIONAL PRO-VISIONER, shows how to avoid these and other salometer troubles, how to test salometer for accuracy and what rules should be observed to insure dependable readings.

To secure copies of this reprint, fill out and mail the following coupon, enclosing 10c in stamps:

cou	pon,	enc	losi	ng	10e	ın	stam	ps:
	NAT							
Salo	ease meter	send	me	repr	int o	on '	'Readin	ga
Nam	e							
Stre	et				• • • •	• • • •		
City		close						••••

yield 50 to 65 per cent of the live weight. The percentage will vary according to the grade of the animal.

Calves are put into coolers held at 34 to 36 degs. as soon as they are dressed. They are held at this temperature until thoroughly chilled. Owing to their small size they are usually ready for shipment within twenty-four hours.

Heads, feet, liver, hearts, sweetbreads, brains and rennet are all marketable. The pluck, which includes the heart, lungs and liver, is sometimes sold together. Calf livers are in good demand and bring a strong price. The same is true of calf sweetbreads. If calf heads are not sold as such, they are split and the brains removed for sale.

The rennet is the stomach of a calf that has had nothing but milk, and is used in cheese making and by various pharmaceutical laboratories. Sometimes the market for rennet is slow and it does not always pay to save the stomachs as they require careful handling.

CANS DAMAGED BY WATER

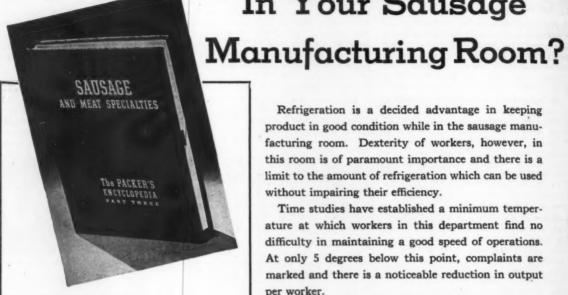
Canned meats damaged by water can be reconditioned provided the hermetically sealed cans are handled promptly. The meat inspection division of the U. S. Bureau of Animal Industry makes the following provisions for the rehandling of such product.

- Separate and condemn all cans which show an extensive degree of rusting or corrosion, such as might materially weaken the tin, as well as any swollen, leaky, or otherwise suspicious cans.
- 2.—Remove labels and wash the cans in warm soapy water, using a brush where necessary to remove rust, immerse in a solution of sodium or calcium hypochlorite, or other approved sterilizing solution, and rinse in fresh water and dry thoroughly.
- 3.—After washing and drying, the cans may be relacquered, if necessary, and then relabeled with approved labels applicable to the product contained in them.
- 4.—When more than one product is involved, the identity of each shall be maintained through separation, marking, or otherwise, throughout all stages of the rehandling operation, to insure correct labeling of the rehandled cans.

SAUSAGE MEAT CURING

Sausage meat curing methods are fully explained in "Sausage and Meat Specialties," THE NATIONAL PROVISION-ER'S new book. Write for information.

Is Cold Slowing Up Production In Your Sausage



SAUSAGE AND MEAT SPECIALTIES

has the following to say in connection with temperature and humidity in the Meat Cooler:

"Temperature in the sausage meat cooler should be from 35 to 38 degrees or higher depending on the rapidity with which the sausage maker wishes the meat to cure. Meat cures faster at higher temperatures but it deteriorates more rapidly as the low temperature check on bacterial growth is removed. A curing temperature of 38 degrees has been specified in formulas in this book.

"The percentage of relative humidity in this room is important only to the extent that it should not be so high that salt in the product will attract moisture from the air continuously. On the other hand, it should be high enough to avoid excessive shrinkage and drying out of exposed meat. Allowance can be made for such shrinkage in the amount of ice or water placed in the emulsion during processing of some types of sausage.

"A relative humidity of 80 to 85 per cent usually is found satisfactory in the sausage meat cooler."

Efficient temperature and humidity conditions are given for each department of the plant in the chapter on "Refrigeration and Air Conditioning."

Refrigeration is a decided advantage in keeping product in good condition while in the sausage manufacturing room. Dexterity of workers, however, in this room is of paramount importance and there is a limit to the amount of refrigeration which can be used without impairing their efficiency.

Time studies have established a minimum temperature at which workers in this department find no difficulty in maintaining a good speed of operations. At only 5 degrees below this point, complaints are marked and there is a noticeable reduction in output

"Sausage & Meat Specialties," The National Provisioner's new book, the first of its kind on these important subjects, contains an entire chapter on "Refrigeration and Air Conditioning" in which this important subject as well as other aids to more profitable operation are thoroughly covered.

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LESSON 33

Pipe Insulation

EAT loss from uncovered brine and ammonia lines may be as much as 35 per cent. An uncovered brine line is as detrimental to economical operating results as an uncovered steam line running through a cooler. Such a condition would not be tolerated.

With an outside temperature of 100 degs. F., and an internal line temperature of plus 10 degs. F., the loss is 180 B.t.u. per hour per square foot in still air. This loss can be reduced to 3.5 B.t.u. per hour with proper insulation, or an efficiency of 98 per cent.

Pipe insulation, to be effective, must eliminate the possibility of moisture accumulating between the outside surface of pipe and inside surface of insulation. Moisture immediately freezes and when this ice thaws it expands and breaks open the insulation. Exterior surface of pipe insulation must also be protected from moisture infiltration. The external surface, whether indoors or out, is always covered with a homogeneous waterproofing.

Pipe Insulants

The same general characteristics are required in good pipe insulation as in building insulation. These are:

- 1.-Low conductivity.
- 2.-Non-absorption of moisture.
- 3.-Immunity to vermin.
- 4.—Resistance to vibration.
- 5.—Structural strength.
- 6.—Ease of erection on the job.

Natural cork, rock cork, mineral wool and hairfelt are used to insulate pipe lines. The first two are pre-molded and waterproofed inside and out. The two latter materials are built up on the pipe line in the field. Insulating value of any substance depends upon the number of air cells it contains. Natural corkboard contains waterproof binders. The other types of insulants mentioned depend upon the application of hot asphalt to form the membrane pre-

venting moisture infiltration. It is well to remember that the cork is the valuable ingredient in cork insulations. The more cork and the less binder, the better the insulation functions as a nonconductor of heat. Insulating values of the various products suitable for insulating pipe lines will be found in tables published in previous lessons.

Good pipe insulation properly applied lasts indefinitely. If an accident happens to the surface or skin, it should be repaired immediately before moisture has had a chance to penetrate and reduce insulating value.

No simple instrument has been devised to measure B.t.u. loss through insulation. Such an instrument would be of great value. Undoubtedly much of the insulation now considered effective would be replaced if an instrument were available to measure its efficiency. If snow or frost forms on the outside of pipe covering in the winter, the insulating value of the material is extremely poor.

Brine and ammonia insulation is expensive. Its cost is from 4 to 10 times the cost of erecting a pipe line, depending on the insulating material used.

The following table gives the thicknesses of molded insulation required for various temperatures:

MOLDED PIPE INSULATION

Service		· Thickness inches	Temperature degs. F.
Ice water		.1% to 2	30 to 45
Brine		.2 to 3	80 to 0
Heavy bri	ne	.3 to 4	0 to -30

Hair felt is applied in the following

HAIRFELT INSULATION

nsulatio hicknes inches																Ten	ape	pe rat		
2				۰									٠			30	to	1	5	
3								٠	0	9						15	to	_	5	
4											,					- 5	to	-2	00	
5																-20	to	-4	10	

First, and most important in applying hairfelt, there must be no pipe leaks. Pipe surfaces are cleaned and dried. Then one layer of asphalt saturated felt is tied with jute twine around the pipe and sealed with hot asphalt. This is followed with one, two or three layers of 1-in. hairfelt, consisting of 100 per cent pure, washed cattle and goat hair, free from dirt and other foreign matter and weighing at least 6 lbs. per square yard.

Applying Hairfelt

No jute shall be mixed with the hair since jute readily absorbs moisture. Ten and one-half ounce burlap, saturated with hot asphalt, is applied over each layer of hair felt. Roofing paper is applied as the last coat. This is sealed with hot asphalt, seams are stapled and the covering is wrapped with copper wire or bands.

Sufficient space must be allowed between pipes and adjacent surfaces to permit application of the full thickness of insulation. The pipe should behung temporarily on wood saddles. These are removed when the insulation



ENGINE ROOM IN MODERN MEAT PLANT

The meat packing plant uses great quantities of insulation for ammonia, brine, steam and hot water piping. The cost of this is great, but few investments pay better dividends.

is in place and the pipe is then hung from wide metal saddles placed over the outside of the insulation. Metal hangers should not be used in contact with cold pipes as they provide a path for the transfer of heat.

Fittings are rather difficult to cover, and because of the flanged or screwed connection are a potential source of leaks. When once covered, brine, water and ammonia leaks are repaired with great difficulty because the insulation, if properly installed, can be removed only by using a hatchet and chopping.

Pipe covering is most easily applied before the pipe is erected. This eliminates building extensive scaffolds. When the pipe is in the hangers, the ends can be welded and the bare sections covered.

Hairfelt covering is frequently used to prevent freezing of outside water lines. Even if an outside pipe is well insulated, some circulation of water should be maintained through it in cold weather.

Editor's Note.-Synthetic ammonia will be discussed in the next lesson.

LOCKER PLANT NOTES

Construction has been started on the Farmers Grain Company locker plant in Amana, Iowa.

George Wallace has opened a modern cold storage locker plant at Easton, Md.

TRUCK ICE BUNKER

Results of a 10-day truck temperature test using water ice as the refrigerant were reported in the August 12 issue of THE NATIONAL PROVISIONER. In this article it was stated that the truck was refrigerated with an "ice induction bunker." A number of packers and sausage manufacturers, impressed with the apparent efficiency and economy of the truck refrigerating method employed, have asked for information to enable them to identify the device. The bunker in question was manufactured by the Air Induction Ice Bunker Corp., Hoboken, N. J.

PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese, and eggs, on hand August 1, 1939:

August 1, 1939. M lbs.		1934-38.
Butter, creamery165,094	173,257	131,751
Butter, packing stock 85	321	748
Cheese, American 99,179	114,607	95,035
Cheese, Swiss 4,658	5,026	4,961
Cheese, Brick&Munster 1,583	1,013	1,433
Cheese, Limburger 1,811	1,154	1,214
Cheese, all other varieties 12,060	12,551	9,459
Eggs, shell, cases 7,017	6,411	7,874
Eggs, frozen, lbs143,021	135,329	131,106
Eggs, frozen, case equivalent 4,086 Total case equivalent,	3,867	3,746
both shell & frozen. 11,103	10,278	11,620

PACKER AND FOOD STOCKS

Price ranges of listed stocks, August 16, 1939, or nearest previous date:

Sales High Low Close Aug. 10. Aug. 16. Aug. 16. Aug. 16. 10.	10, 1959, or neare	_			
Do. Pfd. Amer. H. & L. S00 4½ 4¼ 4¼ 4½ Amer. Stores 1,100 13½ 12½ 12½ 12½ 12½ Amer. Stores 1,100 13½ 12½ 1	Sales.	High.	Low.	-Cl	08e
Do. Pfd. Amer. H. & L. S00 4½ 4¼ 4¼ 4½ Amer. Stores 1,100 13½ 12½ 12½ 12½ 12½ Amer. Stores 1,100 13½ 12½ 1	Week end	ed		Aug.	Aug.
Do. Pfd. Amer. H. & L. S00 4½ 4¼ 4¼ 4½ Amer. Stores 1,100 13½ 12½ 12½ 12½ 12½ Amer. Stores 1,100 13½ 12½ 1	Aug. 16.	Aug.	16	16.	9.
Do. Pfd. 100 32% 32% 32% 32% 32% 32% 32% 32% 32% 32%					
Do. Pfd. 100 32% 32% 32% 32% 32% 32% 32% 32% 32% 32%	Amon H & T 900	434	437	41/	16%
Armour III. 2, 2400	Do Ded 100	201/	293/	291/	273
Do. Pfd. 24 108	Amer Stores . 1.100	1314	12%	1276	193/
Do. Pfd. 24 108	Armour Ill 2.400	4	3%	3%	31
Do. Pfd. 24 108	Do. Pr. Pfd 400	36	351/4	351/4	361/4
Do. Pfd. 24 108	Do. Prd	100	100	100	50
Do. Pfd. 24 108	Peophent Pack 100	1973/	1978/	103	102
Do. Pfd. 24 108	Boback H C	12174	12176	12174	127 1/2
Childs Co	D- Ded				
Chillis Co. 1,000 1 1 11 11 11 11 11 11 11 11 11 11 11	Chick, Co. Oil				10%
Color Colo	Childs Co 1,000	734	736	736	8
Color Colo	Cudahy Pack 500	11	11	11	1114
Color Colo	Do. Pfd 20	48	48		48
Color Colo	First Nat. Strs 600	49	49	49	49%
Do. Prd. 115% 16%				46%	46%
Do. Pfd. Gobel Co	Do. Pfd	1.0			
Hygrade Food 800 27 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Glidden Co 1,300	17	16%	16%	16%
Hygrade Food 800 27 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Cohol Co 500	914	974	91/	44
Hygrade Food 800 27 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Gr A&D letPfd 50	198	199	198	1001/
Hygrade Food 800 27 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Do New 75	10634	10614	10814	1001
Hygrade Food 800 27 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Hormel, G. A	200/2	200/2	20072	96
Kroger G. & B. 3, 100 54% 27%	Hygrade Food . 800	2	2	2	2
Libby McNelli. 100 24 24 23 23 34 34 34 34	Kroger G. & B 3,700	27%	2714	2714	2774
Safeway Strs 11,000 45 % 43 % 44 1 % 45 1 %	Libby McNeill 700	51/2	514	5%	5
Safeway Strs 11,000 45 % 43 % 44 1 % 45 1 %	Mickelberry Co. 350	31/6	3%	31/4	3
Safeway Strs 11,000 45 % 43 % 44 1 % 45 1 %	M. & H. Pfd 100	2%	2%	2%	2%
Safeway Strs 11,000 45 % 43 % 44 1 % 45 1 %	Morrell & Co 100	33	33	33	
Safeway Strs 11,000 45 % 43 % 44 1 % 45 1 %	Nat. Tea 300	316	31/8	3%	8
Safeway Strs 11,000 45 % 43 % 44 1 % 45 1 %	Proc. & Gamb 6,000	63 1/2	63	68 1/2	61%
Safeway Strs 11,000 45 % 43 % 44 1 % 45 1 %	Do. Prd 150	117	110	117	117
U. S. Leather 200 37 34 34 34 4 5 50 50 Ac 200 7 6 6 6 6 7 7 6 7 6 6 6 7 7 6 7 7 6 7	Kata Pack 11 000	48.9/	498/	*****	3275
U. S. Leather 200 37 34 34 34 4 5 50 50 Ac 200 7 6 6 6 6 7 7 6 7 6 6 6 7 7 6 7 7 6 7	Do Ser Ded 50	10814	1001/	1001/	1079
U. S. Leather 200 37 34 34 34 4 5 50 50 Ac 200 7 6 6 6 6 7 7 6 7 6 6 6 7 7 6 7 7 6 7	Do 6% Pfd 90	112	119	119	1111/
U. S. Leather 200 37 34 34 34 4 5 50 50 Ac 200 7 6 6 6 6 7 7 6 7 6 6 6 7 7 6 7 7 6 7	Do. 7% Pfd. 110	11246	11214	11214	119
U. S. Leather 200 37 34 34 34 4 5 50 50 Ac 200 7 6 6 6 6 7 7 6 7 6 6 6 7 7 6 7 7 6 7	Stahl Meyer 100	146	156	1%	174
U. S. Leather 200 37 34 34 34 4 5 50 50 Ac 200 7 6 6 6 6 7 7 6 7 6 6 6 7 7 6 7 7 6 7	Swift & Co 2,400	17%	1734	1714	17%
U. S. Leather 200 37 34 34 34 4 5 50 50 Ac 200 7 6 6 6 6 7 7 6 7 6 6 6 7 7 6 7 7 6 7	Do. Intl 1,050	271/8	2714	2734	27
Do. A	Trunz Pork				8
Do. Pr. Pfd	U. S. Leather 200	31/2	. 31/2	31/4	4
Do. Pr. Pfd	Do. A 800	7	6%	6%	7%
Wesson Oil 1.600 16% 16% 16% 17%	Do. Pr. Pfd.	000			50
Wesson Oil 1.600 16% 16% 16% 17%	United Stk Yds. 400	278	2%	2%	2
Do. Pfd	Wossey Oll 1 600	108/	10%	7000	T
Wilson & Co 1,500 314 314 315 38 38 Do. Pfd 400 3515 3514 3514 36	Do P64 200	57	57	10.4	17%
Do. Pfd 400 35½ 35¼ 35¼ 36	Wilson & Co 1 500	914	914	91/	95/
201 2 2 2 1 1 1 1 2 2 2 2 2 2 2 2 2 2 2	Do Pfd 400	8534	3514	3514	26
	_3	00/3	- /4	DO /6	00

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PAINT

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WEATHERED WOOD

Durable Paint Job Requires Two Coats

DURING the past several years some packers have found it necessary or expedient to place building maintenance programs on an intermittent or irregular basis. In some cases building upkeep has been omitted from the maintenance program. The result is that many meat plant buildings have gone without proper painting for longer than would have been the case during times of normal business activity.

Exterior surfaces which perhaps have gone 6, 7, or 8 years without being painted should have special consideration, not only to repair, as far as possible, the damage which has been done, but also to secure satisfactory results from the paint that is applied.

Paint Failure

Examination of paint put on exterior wood surfaces 7 or 8 years ago will probably show in many cases that the paint has failed or is rapidly failing by chalking. What remains is dirty and grimy. In other cases it will be found that the paint has scaled away and practically disappeared.

A paint pigment undergoes little chemical change on long exposure. The vehicle, on the other hand, breaks down and loses its ability to hold the pigment together and bind it to the surface. Whatever the cause of paint failure—scaling or deterioration of the vehicle—it will be found that exterior wood surfaces that have not been painted for many years are dry and porous.

When painting such surfaces, two obstacles must be overcome to obtain a lasting paint job that will keep its good appearance over a satisfactory period:

1.—Dryness of the wood and its tendency to absorb all oil must be guarded against.

2.—Faded, dirty and discolored paint must be completely covered.

Two Coats Required

The packer who attempts to cover dry, oil-thirsty wood and dirty, discolored paint with only one coat of new paint is very sure to be disappointed with the results. When only one coat is applied the vehicle, which should remain on the surface as a binder for the pigment in order to cement the pigment to the surface and furnish a pleasing.

glossy job, is absorbed by the dry wood. The job quickly goes flat and may even present a spotty, uneven appearance.

It does little good to provide against absorption of too much oil by mixing the paint thinner. When this is done difficulty in applying the paint is often experienced. The paint will either sag and run or it will not cover the old surface. The answer to these problems of painting long-neglected wood is the proper preparation of surfaces and the careful application of two coats of paint. Cracked and scaled paint should be removed, blisters scraped and sanded and all dust and loose paint brushed off before applying new paint.

Mixing First Coat

First coat should be designed to satisfy the oil hunger of the wood, to enable the new paint to anchor firmly to the old and to furnish a "tooth" for the finish coat. If ready-mixed paints are used it is advisable to thin them with linseed oil and turpentine to insure that they will obtain a grip on the surface.

One authority recommends for the first coat on porous wood 100 lbs. of white lead, 2 gallons of raw linseed oil, 1% gallons of turpentine and 1 pint of dryer.

Paint mixed in this proportion, he says, carries enough oil to satisfy normal suction and sufficient turpentine to promote penetration and anchorage. It dries with a fairly flat surface, forming the ideal ground for the finish coat. When the first coat is dry and hard, the finish coat may be applied.



NO SAFETY SHOE

This man was a packinghouse employe and an athlete as well. He dropped a box on his foot and now is unable to work or play. His employer recently reported eight foot injuries among employes ranging from sweet pickle department to loin cooler men, which could have been prevented by safety shoes.

SAFETY

Points for plant executives to keep in mind in maintaining a clean accident record

LADDER ACCIDENTS

Many ladder accidents can be avoided if certain precautions are taken and safe working practices are followed.

1.—Use care in placing ladders. If there is danger of ladder slipping have someone hold it, tie ladder so that it cannot slip or brace bottom.

2.—The best angle at which to place a ladder is that in which distance from wall or object against ladder is leaning is approximately one-fourth the length of ladder. That is, a 12-ft. ladder should be placed so that bottom is 3 ft. from wall.

 Two men should never climb an extension ladder at the same time. This type of ladder is not made to support such extra weight.

4.—Never place a ladder in front of a door opening unless door is locked.

5.—A ladder never should be placed against a window sash. Screw a board across top of ladder to give bearings on both sides of window.

6.—Always face ladder when ascending or descending.

7.—Do not go up or down a ladder without free use of both hands. If material has to be handled use a rope.

8.—Never use broken or weak ladders with missing rungs. When defects develop to such an extent that ladder is unsafe, it should be destroyed.

USE OF WHETSTONES

Employes should be warned to place whetstones and hones on a flat surface when sharpening knives rather than holding them in their hands. Numerous cases are on record of bad cuts on fingers and hands resulting from mistrokes of the knife while holding a whetstone. Quite often when this type of injury occurs, cause of the injury is found to be use of small pieces of stone or inattention to the manner in which the knife is being used on the stone.

CHECKER IS CRIPPLED

Despite constant warnings a checker on a package conveyor stepped upon the conveyor to turn around a box of pork loins. In reporting the subsequent accident, the National Safety Council said that the man's feet were caught and crushed between the conveyor flight and skipper bar. As a result of his disregard of warnings this man spent six months in hospital and is a cripple.

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Lard

Cash Refined Neutral **Futures**

Sausage Materials

Pork Trimmings Boneless Beef Dressed Beef for Boning Pork and Beef Offal **Beef Ham Sets**

Tallow and Grease Oleo Oil and Stearine Cottonseed Oil Hides and Calfskins Fertilizer Materials **Market Statistics**

Hog Markets **Provision Stocks Export Shipments Domestic Shipments**

all handled by the market authority of the industry-THE NATIONAL PROVISIONER

ATTEMPT TO THE STATE OF THE PARTY OF THE PAR Daily Market Service

37 W. Van Buren St.

Lard Rallies on Favorable Stocks Report; Hogs Higher

Futures make substantial advance— Stocks down 8,500,000 lbs. in July— Dry salt meats strong—Heavy hogs showed consistent gains.

LARD

ARD made a substantial advance at midweek from the low price levels which had prevailed earlier. There was a fair cash demand, stimulated in part by the good showing of lard stocks at mid-month. During July stocks declined nearly 8,500,000 lbs., while a year ago, when production was considerably smaller, the decline was only about 2,500,000 lbs. and in the 5-year average for the period there was an actual gain in lard stocks during July of 2,700,000 lbs.

This improved situation in storage stocks and the arrangement for broader domestic distribution to relief clients and low income groups gave support to the market. At the same time, the summer sow run is near an end and the supply of heavy butchers appears somewhat limited. The run of new crop hogs is scheduled to begin in earnest within the next few weeks when the per head production of lard will be well under that of the late spring and summer months.

On Thursday, cash lard was quoted at 5.42½ and loose at 5.32½ at Chicago with refined unchanged at 7.25. Practically all fat meat cuts also showed some price improvement. Lard price gain from the opening day of the period was 42½ points for cash and 37½ for loose.

At New York, demand was good and the market steadier. Prime western was quoted at midweek at 5.55@5.65c; middle western, 5.55@5.65c; New York City in tierces, 5¼@5%c, tubs, 5¾@5%c; refined continent, 6c; South America, 6%c; Brazil kegs, 6¼c. Shortening declined ¼c to 8¼c in car lots and 8%c in smaller lots.

Hogs

Both top and average prices of hogs gained consistently during the week at Chicago, the average on the closing day being 35c above Monday's average and the top 20c higher. Heavy butchers and good sows showed gains of 40@50c per cwt., while good light hogs were steady to 25c higher. Greatest upturn came at midweek when the top and average rallied 10c from the week's low on Tuesday, with buyers unsatisfied during the closing days in their demand for good heavy hogs. Percentage of sows at Chicago declined from about 45 per cent of the run a week ago to 40 per cent this week. Late top was \$6.40 and the average was \$5.35. Best price was paid on Thursday for 220-to 240-lb. kinds with good hogs weighing up to 270 lbs. at \$6.30. Receipts at eleven large markets during the 4-day period totaled 179,000 head. This was 27,000 under a week ago, reflecting the usual seasonal decline in receipts just preceding the run of new crop hogs, but 21,000 over a year ago and 47,000 over two years ago.

CARLOT TRADING

Carlot trading in hams during the current week was at lower prices than a week earlier. Green regulars showed a full cent decline from last Friday. Drop in ham prices was steady from day to day, the averages showing the least decline being the 20/22 and 22/24 green skinned which showed some strength toward the close of the period. Green regulars, 14/16 av., were somewhat firmer.

Dry salt meats revived from their weak position with D. S. bellies, 25/30 and up, showing a gain of ½c on the closing day of the period. D. S. fat backs were ¼ to %c stronger and other

(Continued on page 32.)

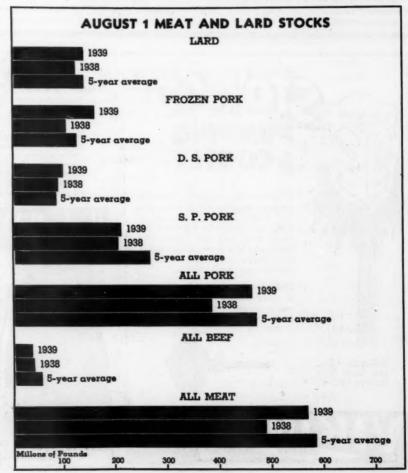
Pork Stocks Fourth Smallest in 20 Years

A NTICIPATED increases in supplies of pork and lard during the coming fall and winter appear to be influencing current operations and market sentiment more than the actual volume of stocks now on hand.

On August 1, stocks of pork meats on hand in the United States totaled 454,-958,000 lbs. This was 75,977,000 lbs. more than the amount on hand at the same time a year earlier; 12,315,000 lbs. less than stocks on the same date in 1937; 12,997,000 lbs. more than stocks of August 1, 1936, and 85,048,000 lbs. more than stocks on hand on August 1, 1935.

With three exceptions noted above, stocks on hand August 1 were the smallest for that date in more than 20 years. Lard stocks were in somewhat less favorable position than pork, but August 1 stocks have been lower on that date only six times in the past 20 years.

Rapid increase in the utilization of vegetable oils and curtailment of exports have been troublesome factors in the lard market. In view of the adverse





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influence of these two major factors, it is somewhat surprising that lard stocks should be as low as they actually are. Hog slaughter has increased materially during 1939 over kill in the post-drought years.

Total stocks of pork and lard on hand on August 1, 1939, and the quantities in storage on the same date in each of the preceding 15 years, were as follows:

AUGUST 1 PORK AND LARD STOCKS

August	Pork 1bs.	Lard lbs.
1939	454,958,000	139,941,000
1938	378,981,000	123,677,000
1937	467,273,000	156,959,000
1936	441,961,000	117,026,000
1935		68,435,000
1934	643,566,000	209,497,000
1933	808,322,000	219,259,000
1932	643,052,000	121,618,000
1931	711,811,000	121,926,000
1930	651,444,000	118,353,000
1929	814,354,000	203,010,000
1928		204,939,000
1927	841,271,000	179,136,000
1926	642,673,000	153,572,000
1925	669,536,000	145,924,000
1924	810,585,000	149,672,000

Hog kill under federal inspection in the first seven months of 1939 totaled 22,474,000 head. In the three years in which August 1 stocks of pork were lower, the kill was as follows:

																		Head.
1938																		.19,478,000
1936	. ,							,										.18,933,000
1935																		.15,505,000

In the six periods in which August 1 lard stocks were lower than on that

date in 1939, the kill was as follows:

																					Head.
1938						,															.19,478,000
1936										*							*				.18,933,000
1935																					.15,505,000
1932				 																	.27,057,000
1931					0								0		0	0	0				.25,941,000
1930							×	×		*			×	×				*	×		.26,607,000

It is apparent, therefore, that factors other than the number of hogs processed influence the storage stocks of lard. In the first three periods, hog slaughter was near record low levels. In the last three periods, slaughter was heavy. In the first seven months of 1930, 1931 and 1932, exports were far in excess of those in the like periods of 1935, 1936 and 1938. In the latter years, a much greater volume of vegetable oils was used in the manufacture of shortenings.

Weakness in the outlet for pork meats is less easily explained except for the fact that the general public has had so much less pork to consume in recent years that other meats have been more important in their purchasing. This would appear to be at least a partial explanation of the current situation; plentiful supplies of all kinds of fresh meats have been available this year and have been in good demand at prices relatively higher than those commanded by most pork cuts.

EDITOR'S NOTE.—Several possibilities for helping lard were mentioned by Secretary Wallace in a statement to be found on page 14.

Hog Cut-Out Results

GOOD light hogs cut out somewhat better this week than during the previous week, although a slight profit was realized in both periods. Heavy hogs showed a small loss. Hogs of the latter class were in good demand during the period and showed a price gain over a week earlier of 40@50c while good light butchers were steady to 25c higher. The hog market showed marked improvement during the last half of the period, particularly heavy hogs and good smooth sows.

Trade demand for fresh pork was fairly good in the Chicago area but in large Eastern consuming centers protracted hot weather was an adverse influence on demand for fresh pork. There was a good movement during the week in fat cuts in a carlot way and the price trend was upward on dry salt bellies, fat backs and other dry salt meats. Hams were less active than in some recent periods and prices lower.

Hog receipts show a seasonal decline, being well under those of a week ago at eleven large markets. However, they were 21,000 head larger than at the same time a year ago and 47,000 larger than two years ago. Approach of the end of the run of old crop hogs and declining receipts, coupled with a favorable storage stocks position of most meat cuts and lard would seem to account readily for the upswing in hog prices during last half of the week.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on The National Provisioner Daily Market Service, cutting percentages taken from actual tests in Chicago plants.)

Regular hams	Per Cer live wt.	per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
Picnics 5.60 10.2 .57 5.40 10.0 .54 5.10 9.3 .47 Boston butts 4.00 13.1 .52 4.00 12.9 .52 4.00 12.7 .51 Loins (blade in) 9.80 16.0 1.57 9.60 14.3 1.37 9.10 12.5 1.14 Bellies, S. P. 11.00 9.9 1.09 9.70 9.6 .93 3.10 7.2 .22 Bellies, D. S. 2.00 4.4 .09 9.90 4.2 .42 Fat backs 1.00 3.1 .03 3.00 3.3 .10 4.50 3.7 .17 Plates and jowls 2.50 3.4 .09 3.00 3.4 .10 3.3 .10 4.50 3.7 .17 Plates and jowls 2.50 3.4 .09 3.00 3.4 .10 3.3 .10 4.50 3.7 .15 .10 2.00 .20		-180-220 lb	s.——	22	20-260 lb	s.——	26	0-300 lb	s.——
Picnics 5.60 10.2 57 5.40 10.0 54 5.10 9.3 47 Boston butts 4.00 13.1 .52 4.00 12.7 .51 Loins (blade in) 9.80 16.0 1.57 9.60 14.3 1.37 9.10 12.5 1.14 Bellies, S. P. 11.00 9.9 1.09 9.70 9.6 .93 3.10 7.2 .22 Bellies, D. S. 2.00 4.4 .09 9.90 4.2 .42 Fat backs 1.00 3.1 .03 3.00 3.3 .10 4.50 3.7 .17 Plates and jowls 2.50 3.4 .09 3.00 3.4 .10 3.30 3.4 .10 3.30 3.4 .10 3.30 3.4 .11 Raw leaf 2.10 4.7 .10 2.20 4.7 .10 2.10 4.7 .10 Pspareribs 1.60 8.4	Regular hams14.00	14.1	\$ 1.97	13.70	14.1	\$ 1.93	13.50	13.8	\$ 1.86
Boston butts			.57	5.40	10.0	.54	5.10	9.3	.47
Loins (blade in) 9.80 16.0 1.57 9.60 14.3 1.37 9.10 12.5 1.14 Bellies, S. P. 11.00 9.9 1.09 9.70 9.6 .93 3.10 7.2 .22 Bellies, D. S. 2.00 4.4 .09 9.90 4.2 .42 Fat backs 1.00 3.1 .03 3.00 3.3 .10 4.50 3.7 .17 Plates and jowls 2.50 3.4 .09 3.00 3.4 .10 3.30 3.4 .11 Raw leaf 2.10 4.7 .10 2.20 4.7 .10 2.10 4.7 .10 P. S. lard, rend, wt 1.240 5.1 .63 11.50 5.1 .59 10.20 5.1 .52 Spareribs 1.60 8.4 .13 1.60 8.3 .13 1.50 8.2 .12 Trimmings 3.00 5.7 .17 2.80 5.7 .16 2.70 5.7 .15 Feet, tai		13.1	.52	4.00	12.9	.52	4.00	12.7	.51
Bellies, S. P. 11.00 9.9 1.09 9.70 9.6 .93 3.10 7.2 .22 Bellies, D. S. 2.00 4.4 .09 9.90 4.2 .42 Fat backs 1.00 3.1 .03 3.00 3.3 1.0 4.50 3.7 .17 Plates and jowls 2.50 3.4 .09 3.00 3.4 .10 3.30 3.4 .11 Raw leaf 2.10 4.7 .10 2.20 4.7 .10 2.10 4.7 .10 P. S. lard, rend, wt 12.40 5.1 .63 11.50 5.1 .59 10.20 5.1 .52 Spareribs 1.60 8.4 .13 1.60 8.3 .13 1.50 8.2 .12 Trimmings 3.00 5.7 .17 2.80 5.7 .16 2.70 5.7 .15 Feet, tails, neckbones 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 <td></td> <td>16.0</td> <td>1.57</td> <td>9.60</td> <td>14.3</td> <td>1.37</td> <td>9.10</td> <td>12.5</td> <td>1.14</td>		16.0	1.57	9.60	14.3	1.37	9.10	12.5	1.14
Bellies, D. S. 2.00 4.4 .09 9.90 4.2 .42 Fat backs 1.00 3.1 .03 3.00 3.3 .10 4.50 3.7 .17 Plates and jowls 2.50 3.4 .09 3.00 3.4 .10 3.30 3.4 .11 Raw leaf 2.10 4.7 .10 2.20 4.7 .10 2.10 4.7 .10 P. S. lard, rend, wt 12.40 5.1 .63 11.50 5.1 .59 10.20 5.1 .52 Spareribs 1.60 8.4 .13 1.60 8.3 .13 1.50 8.2 .12 Trimmings 3.00 5.7 .17 2.80 5.7 .16 2.70 5.7 .15 Feet, tails, neckbones 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .08 .08 .08 .08 .08 .08 <td< td=""><td></td><td></td><td>1.09</td><td>9.70</td><td>9.6</td><td>.93</td><td>3.10</td><td>7.2</td><td>.22</td></td<>			1.09	9.70	9.6	.93	3.10	7.2	.22
Plates and jowls 2.50 3.4 .09 3.00 3.4 .10 3.30 3.4 .11 Raw leaf 2.10 4.7 .10 2.20 4.7 .10 2.10 4.7 .10 P. S. lard, rend, wt 12.40 5.1 .63 11.50 5.1 .59 10.20 5.1 .52 Spareribs 1.60 8.4 .13 1.60 8.3 .13 1.50 8.2 .12 Trimmings 3.00 5.7 .17 2.80 5.7 .16 2.70 5.7 .15 Feet, tails, neckbones 2.00 .04 2.00 .04 2.00 .04 2.00 .04 .00 .04 .00 .04 .00 .04 .00 .04				2.00	4.4	.09	9.90	4.2	.42
Raw leaf 2.10 4.7 .10 2.20 4.7 .10 2.10 4.7 .10 P. S. lard, rend, wt 12.40 5.1 .63 11.50 5.1 .59 10.20 5.1 .52 Spareribs 1.60 8.4 .13 1.60 8.3 .13 1.50 8.2 .12 Trimmings 3.00 5.7 .17 2.80 5.7 .16 2.70 5.7 .15 Feet, tails, neckbones 2.00 .04 2.00 .08 .08 .08 .08 .08 .08 .08 .08 .08 .08<	Fat backs 1.00	3.1	.03	3.00	3.3	.10	4.50	3.7	.17
Raw leaf 2.10 4.7 .10 2.20 4.7 .10 2.10 4.7 .10 P. S. lard, rend, wt .12.40 5.1 .63 11.50 5.1 .59 10.20 5.1 .52 Spareribs .160 8.4 .13 1.60 8.3 .13 1.50 8.2 .12 Trimmings .3.00 5.7 .17 2.80 5.7 .16 2.70 5.7 .15 Feet, tails, neckbones 2.00 .04 2.00 .00 3.00 3.00 3.00 3.00 3.00 3.00 3.00 3.00	Plates and jowls 2.50	3.4	.09	3.00	3.4	.10	3.30	3.4	.11
Spareribs 1.60 8.4 .13 1.60 8.3 .13 1.50 8.2 .12 Trimmings 3.00 5.7 .17 2.80 5.7 .16 2.70 5.7 .15 Feet, tails, neckbones 2.00 .04 2.00 .08 2.00 .08 .07 .08 .08 .07 .08 .08 .08 .08 .08 .08 .08 <td></td> <td></td> <td>.10</td> <td>2.20</td> <td>4.7</td> <td>.10</td> <td>2.10</td> <td>4.7</td> <td>.10</td>			.10	2.20	4.7	.10	2.10	4.7	.10
Trimmings 3.00 5.7 .17 2.80 5.7 .16 2.70 5.7 .15 Feet, tails, neckbones 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.04 .04 2.04 .04 .24 .04 .24 .04 .24 .02 .24 .04 .24 .04 .24 .02 .24 .05 .08 .07 .08 <td></td> <td></td> <td>.63</td> <td>11.50</td> <td>5.1</td> <td>.59</td> <td>10.20</td> <td>5.1</td> <td>.52</td>			.63	11.50	5.1	.59	10.20	5.1	.52
Feet, tails, neckbones 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 .04 .00 .04 .24 .24 .24 .24 .24 .24 .24 .24 .24 .24 .24	Spareribs 1.60	8.4	.13	1.60	8.3	.13	1.50	8.2	.12
Feet, tails, neckbones 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 2.00 .04 .04 .04 .04 .04 .04 .24 .24 .24 .24 .24 .24 .24 .24 .24 .24	Trimmings 3.00	5.7	.17	2.80	5.7	.16	2.70	5.7	.15
Offal and misc. .24 .24 .24 TOTAL YIELD AND VALUE69.00 \$ 7.15 70.50 \$ 6.84 71.00 \$ 6.07 Cost of hogs per cwt. \$ 6.04 \$ 6.07 \$ 5.53 Condemnation loss .03 .03 .03 Handling and overhead .74 .63 .54 TOTAL COST PER CWT ALIVE \$ 6.81 \$ 6.73 \$ 6.10 TOTAL VALUE 7.15 6.84 6.07 Loss per cwt. Loss per hog. Profit per cwt .34 .11			.04	2.00		.04	2.00		.04
Cost of hogs per cwt. \$ 6.04 \$ 6.07 \$ 5.53 Condemnation loss .03 .03 .03 Handling and overhead .74 .63 .54 TOTAL COST PER CWT ALIVE \$ 6.81 \$ 6.73 \$ 6.10 TOTAL VALUE 7.15 6.84 6.07 Loss per cwt. .03 Loss per hog. .08 Profit per cwt .34 .11	Offal and misc	****	.24		• • • •	.24			.24
Condemnation loss .03 .03 .03 Handling and overhead .74 .63 .54 TOTAL COST PER CWT ALIVE \$ 6.81 \$ 6.73 \$ 6.10 TOTAL VALUE 7.15 6.84 6.07 Loss per cwt .03 Loss per hog .08 Profit per cwt .34 .11	TOTAL YIELD AND VALUE69.00		\$ 7.15	70.50		\$ 6.84	71.00		\$ 6.07
Handling and overhead .74 .63 .54 TOTAL COST PER CWT ALIVE \$ 6.81 \$ 6.73 \$ 6.10 TOTAL VALUE 7.15 6.84 6.07 Loss per cwt .03 Loss per hog .08 Profit per cwt .34 .11	Cost of hogs per cwt	\$ 6.04			\$ 6.07			\$ 5.53	
TOTAL COST PER CWT ALIVE \$ 6.81 \$ 6.73 \$ 6.10 TOTAL VALUE		.03			.03			.03	
TOTAL VALUE 7.15 6.84 6.07 Loss per cwt	Handling and overhead	.74			.63			.54	
Loss per cwt03 Loss per hog08 Profit per cwt34 .11	TOTAL COST PER CWT ALIVE	\$ 6.81	1-1-		\$ 6.73			\$ 6.10	
Loss per hog	TOTAL VALUE	7.15			6.84			6.07	
Loss per hog	Loss per cwt							02	
Profit per cwt									
Profit per hog	Profit per cwt								
Pos 10811111111111111111111111111111111111	Profit per hog								
	Tour por avg	.00			.20				

Why Packers Are Using More BLISS Boxes



BLISS Boxes, assembled on Bliss Box Stitchers and sealed with Bliss Top Stitchers, give you these three main advantages:

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Strong, light weight, solid fibre Bliss Boxes reduce carrying costs, yet deliver your products in prime condition — an aid to increased sales.

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ADDRESS CITY

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada through Atlantic and Gulf ports.

	Week ended Aug. 12, 1939.	Week ended Aug. 13, 1938.	Nov. 1, 1938 to Aug. 12, 1939.
PO	RK.		
To	bbla.	bbls.	bbla.
United Kingdom	•••	***	$\frac{260}{114}$
Total		***	374
BACON AN	D HAM	8.	
	M lbs.	M lbs.	M lbs.
United Kingdom	5,410	2,512 30	142,046 5,435
West Indies			131
B. N. A. Colonies Other Countries	• • •	• • •	61
Total	5,489	2,542	147,680
. LA	RD.		
	M lbs.	M lbs.	M lbs.
United Kingdom	4,629	1,241	129,732
Continent	124	***	6,168
Sth. and Ctl. America.	308	48	11,893
West Indies	121	75	4,057
B. N. A. Colonies Other Countries	* * *	***	76 398
Total	5,182	1,364	152,324

TOTAL EXPORTS BY PORTS.

		Bacon	and
From	Pork, bbls.	Hams, M lbs.	
New York	***	378	899
Boston		5	***
Philadelphia			36
New Orleans			429
Montreal	0 0 0	5,106	3,818
Total Week	***	5,489	5.182
Previous Week	50	6,536	5,024
2 weeks ago		356	2,339
Cor. week 1938	***	2,542	1,364
SUMMARY NOV. 1, 19	88 TO AU	GUST	12, 1939.
	1938-19	39.	1937-1938.
Pork, M lbs		75	93
Bacon and Hams, M lbs.		147,680	128,390
Lard, M lbs		152,324	129,152

CHICAGO MID-MONTH STOCKS

Stocks of provisions at Chicago at the close of trading on Aug. 14:

	Aug. 14, 1939. lbs.	July 31, 1939. Ibs.	Aug. 14, 1938. lbs.
P. S. lard, made since Jan. 1,			
1939 P. S. lard, made	55,245,822	57,591,468	
Oct. 1, 1988 to Jan. 1, 1989 P. 8. lard*		10,082,478	72,198,581
Other kinds of	,,		
Contract D. S.	4,834,313	4,917,902	4,862,301
Cl. bellies Other D. S.		9,257,247	8,335,592
D. S. rlb bellies ¹ .	5,415,568 1,254,544	1,090,100	1,585,417 1,500

Made since October 1, 1988.
 Made previous to October 1, 1938.

GOVERNMENT GRADED MEAT

Meat graded by the U.S. Bureau of Agricultural Economics during June:

Fresh & frozen-	June, 1939, Ibs.	May, 1939, lbs.	June, 1938, lbs.
Beef45 Veal and calf Lamb and	3,388,940 498,343	45,082,787 515,020	58,790,791 558,782
Pork	1,759,278 410,496	1,675,392 506,318	1,998,618 312,266
	213,608 1,071,543 1,786,811	267,741 5,152,570 4,686,576	205,379 2,944,228 8,487,640
Other meats and lard	305,851	247,418	256,764
Total	7.284.270	KS 133 S17	62 554 469

Chicago Provision Markets

CASH PRICES

Based on actual carlot trading Thursday, August 17, 1939.

Augus	st 17, 1939.	raday,
REGUI	LAR HAMS.	
	Green.	*S.P.
8-10	. 14%	15%
10-12		15%
12-14	. 141/4	15%
14-16		16
10-16 Range	. 141/4	***
BOILI	ING HAMS.	
	Green.	*8.P.
16-18	. 14%	161/
18-20		16
20-22		15%
16-20 Range		
16-22 Range	. 14	***
BKINI	NED HAMS.	
	Green.	*8.P.
10-12	. 15	16%
12-14		17
14-16	151/4	17
16-18		163
20-22		13
22-24		12
24-26		113
25-80	10%	11%
25/up, No. 2's inc	10	***
P	ICNICS.	
	Green.	*S.P.
4-6	10%	111
6-8		105
8-10		91
10-12 12-14		97
8/up. No. 2'e inc	9 @ 914	
Short Shank %c over		
	ELLIES.	
(Square	cut seedless)	4D C
	Green.	*D.C.
6-8		12
8-10		113
10-12		91
14-16		81
16-18		81
*Quotations represen		
Anorarious tehtesei	ne 140. I new cure.	

D. S. BELLIES.

Clear.

16-18 18-20 20-25 25-30 30-85 35-40 40-50				5% n 5% 5% 5% 5% 5% 5%		5% 5% 5% 5%
		D.	S. FAT	BACKS.		
6-8 8-10 10-12 12-14 14-16 16-18 18-20 20-25						4% 5 5 51/4 51/4
W-4	C15 4			S. MEAT		W1/-
Regul Clear D. S. S. P. Green	Short ar Pla Plate Jowl I Jowls Squar	Ribs. tes s sutts		3	i-45 i-45 i-8 i- 6	5 1/4
			LAB	ED.		
Prime	Stean	n, loose	e 8			5.421/4b 5.321/4 7.25n 5.25b

CASH AND LOOSE LARD

Prices of cash and loose lard on the Chicago Board of Trade for the week ended Friday, August 18:

	Cash.	Loose.
Saturday, Aug. 12	5.10n	5.00ax
Monday, Aug. 14	5.00n	4.95ax
Tuesday, Aug. 15	5.0736b	4.95ax
Wednesday, Aug. 16	5.25n	5.15ax
Thursday, Aug. 17	5.10n	5.00ax
Friday, Aug. 18	5.4736	5.40

LARD FUTURES

			Close.
5.15	5.15	4.97%	5,00ax
5.1734	5.17%	5.05	5.05ax
5.371/2	5.37%	5.20	5.20ax
5.40	5.40	5.271/2	5.27%ax
5.70	5.70	5.60	5.00ax
BELLIES:			
****	****		5.25ax
MONDA	Y, AUGUS	ST 14, 1939	
4.8714-821	4 4.95	4.80	4.921/az 4.971/b
4.97%-874	4 5.00	4.871/2	4.971/ab
5.05-5.00	5.15	5.00	5.10b
5.15	5.20	5.10	5.17%az
		5.521/2	5.57%b
	****	****	5.00ax
TUESDA	Y, AUGU	BT 15, 1939	
4.95	5.0734	4.95	5.00
5.0734	5.07%	5.05	5.05b
5.20	5.25	5.15	5.20ax
5.2214-25	5.30	5.221/2	5.25b
	****		5.62 1/a
BELLIES:			
	****	****	5.00n
WEDNESI	DAY, AUG	UST 16, 15	39.
			5.15b
			K 9914
5.20-2244	5.4736	5.20	5.3216b
. 5.35	5.52%	5.35	5.32 16 b 5.37 1/2
. 5.671/2	5.90	5.671/2	5.80b
BELLIES:			
	****		5.05b
THURSDA	AY, AUG	UST 17, 19	39.
			F 07
. 5.40	5.45	5.371/4	5.40b
. 5,40	5.5244	5.40	5.50
. 5.45	5.5714	5.45	5.57%
6.00	6.00	5.971/4	5.97%b
FRIDA	Y, AUGU	BT 18, 1939	
5.8214	5.40	5.3234	5.40b
W 4 W	W 4 W	5.421/2	5.45b
5.521/4	5.571/4	5.50	5.521/b
5.57%	5.6214	5.55	5.57%b 5.97%b
6.00	6.00		
	Open. 5.15 5.171/2 5.377/2 5.377/2 5.40 5.70 MONDA 4.871/4-821 4.971/4-821 4.971/4-821 5.05-5.00 5.15 TUESDA 4.95 5.071/2 5.221/2 5.221/2 5.221/2 5.335 BELLIES: THURSD. 5.10 5.10 5.10 5.10 5.10 5.10 5.10 5.1	Open. High. 5.15 5.17½ 5.17½ 5.17½ 5.37½ 5.37½ 5.37½ 5.37½ 5.37½ 5.40 5.40 5.40 5.40 5.70 BELLIES: MONDAY, AUGUS 4.97½-82½ 4.95 5.05-5.00 5.15 5.15 5.15 5.15 5.15 5.15 5.20 5.22½ 5.30 BELLIES: WEDNESDAY, AUGUS 4.95 5.22½ 5.25 5.22½ 5.25 5.22½ 5.25 5.22½ 5.30 BELLIES: TUESDAY, AUGUS 4.95 5.20 5.22½ 5.30 BELLIES: TUESDAY, AUGUS 6.02½ 6.05 6.02 6.02 6.02 6.02 6.02 6.02 6.02 6.02	5.15 5.15 4.97½ 5.37½ 5.37½ 5.37½ 5.37½ 5.37½ 5.30 5.40 5.40 5.40 5.40 5.40 5.40 5.40 5.4

Key: ax, asked; b, bid; n, nominal; -, split.

BRITISH HAM QUOTA

Great Britain's ham quota for July and August and for September 1 to December 31, with allocations to the various exporting countries, is reported by the American consul at London as follows:

	July-Aug., 1939. cwts.	Sept. 1-Dec. 31, 1939. cwts.
United States	112,798	135,358
Argentina	5,259	6,311
Poland	4,517	5,420
Denmark	495	594
Netherlands	233	460
Latvia	47	92
Finland	47	92
Estonia	47	92
Lithuania	47	92
Sweden	47	92
	123,537	148,603

For the last four months of the year, the U. S. quota is 15,160,096 lbs. of the total ham import quota of 16,643,536 lbs.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of August 12, 1939, totaled 899,140 lbs.; tallow, none; greases, 75,600 lbs. and stearine, none.

Pork and Lard Markets

(Continued from page 27.)

D. S. cuts showed similar improvement. Carlot trade in D. S. meats was large for the four days. This was a reflection of strength in the hog market and the demand for good sows and heavy butchers which gained 40 to 50c per cwt. over a week earlier. Heavy picnics were in good demand and prices firm to strong at the close of the period.

Trading during most of the week was fairly slow in all but D. S. meats and reflected the reluctance of buyers to make commitments on a declining market. Considerable improvement in interest was evident with the upturn at midweek.

FRESH PORK

Fresh pork prices have not reflected the rise in the live hog market to any considerable extent, although lighter averages of loins and Boston and boneless butts have held fairly steady. Heavy loins were steady to strong. Demand for all cuts has been fairly good. Weather conditions in large Eastern consuming centers were not conducive to heavy buying of fresh pork and boneless butts eased off toward the close of the period. Light loins were quoted at 17c during most of the week with 16/22 at 11½c and 22 and up 10½c at the close.

BARRELLED PORK

At Chicago, the market for barrelled pork was unchanged at quoted prices, with clear plate at \$12.50 for the 25/35 and \$1.00 less for the 35/45; bean pork, \$15.50 and brisket, \$17.00. Demand was fair at New York and the market was steady. Mess was quoted at \$17.75 and family at \$17.00 per barrel.

SAUSAGE MATERIALS

There were fair offerings of fresh pork trimmings with demand rather slow and prices unchanged during the week, but somewhat weaker than the previous week. Special lean trimmings were unchanged with extra lean finding their usual good outlet at steady to firm prices. Regular trimmings closed the period at 6c, special lean at 11½c and extra lean at 14c.

(See page 37 for later markets.)

AUSTRALIAN EXPORT KILL

Considerable declines were shown in Australian slaughter of livestock for export during the period from July 1, 1938 to May 31, 1939. These declines were apparent in all classes of livestock. Numbers processed were as follows:

TOWS.																
											J	n1;	y 1-May 1939	31	0	July 1-May 3 1938
Sheep .				9		4						1,	827,713			2,674,912
Lambs				۰			۰			•		5,	937,346			6,325,025
Cattle				٠	0			0	٠	9			845,710			882,073
Calves		0	۵	0	0			0					738,178		1	786,447
Pigs							w						357,079			367,086

Bulk of the meat is exported to the United Kingdom.

LARD BARTER DEAL

Representatives of Eastern foreign trade interests were in Chicago this week, attempting to set up a modified barter plan for importation of "noncompeting" German goods, in exchange for American lard which would be exported to Germany. Under the plan, American firms would agree to buy German goods and would pay for them with dollars. Germany would agree to use the dollars to buy American lard.

Items which Germany hopes to induce American business men to take in exchange for dollar credits toward the purchase of lard include barbed wire, fertilizer materials, palm kernel oil, shoe machines, news print, sausage casings, and mineral wax. Products included in the list are not subject to 25 per cent countervailing duties in addition to regular U. S. import duties on dutiable products.

URUGUAY'S MEAT EXPORTS

Exports of refrigerated meats from Uruguay during the first half of 1939 declined 17 per cent from the like period of 1938. Of the total 1939 export of 36,034 tons, 20,278 tons went to the United Kingdom. A year ago the United Kingdom took 25,550 tons. Balance of the 1939 export went to Continental Europe, Brazil, Africa, the Canal Zone, the West Indies and Japan.







Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 302.

Stedman's FOUNDRY & MACHINE WORKS 504 INDIANA AVE., AURORA, INDIANA, U. S. A.

Downward Trend in Tallow and Grease Prices Continues

Tallow depressed by easiness in lard and cottonseed oil-Extra declines 1/ac to new low-By-products show firmness on moderate demand.

TALLOW .- The tallow market continued weak at New York in fairly active trade and was depressed by early easiness in lard and cottonseed oil. A statement by Secretary Wallace that the Department of Agriculture was considering a plan to move part of the surplus edible fats into the soap trade was an unsettling factor.

Sales of tallow during the week were estimated at from 600,000 lbs. to as high as 1,200,000 lbs. Extra sold at 4%c, delivered, a decline of 1/3c from the last previous sale and a new low for the downward movement. There were reports that some outside tallow was available at %c under extra at New Vork

Lard and cottonseed oil later rallied 40 to 50 points, but this failed to steady The trade was disposed to tallow. await developments in Washington.

At New York, special was quoted at 41/8@41/4c; extra, 4%c, delivered, and edible, 4%c nominal.

Tallow futures market at New York was dull but easier. September was 4.25 @4.43; December, 4.38@4.37, and January, 4.40@4.50.

There was no London tallow auction this week. At Liverpool, Argentine good tallow, August-September shipment, was unchanged at 17s 6d, while Australian good mixed, August-September shipment, was unchanged at 16s 6d.

Tallow market was easy at Chicago this week with prices down 1/8 to 1/4c; tone was stronger as the week closed on upturn in lard. There were scattered sales last weekend with packer prime selling at 4% c and shade lower. Special sold at 4c, Chicago, prompt. Outside prime sold early this week at 4%c, Chicago, prompt, and edible offered at 44c, f.o.b. shipping point. Demand was light but large consumers watching market. Sales of outside tallow continued at the market, August-September delivery; outside prime moved at 4%c, Chicago. Sellers' ideas were firmer on Thursday. Couple tanks special sold at 4c, Chicago, and couple tanks fancy at 41/4c, Chicago, August. Chicago quotations, loose basis, on Thursday:

Edible	tallow				0					۰				.4%	@4%
Fancy	tallow					۰		۰	۰						@414
	packers.														
	tallow.														
No. 1	tallow													.374	@4

STEARINE .- The market was moderately active and easier at New York and felt the influence of heaviness in allied and other markets. At New York, moderate sales of oleo were reported at 51/2c, a decline of 1/4c from the previous week.

The Chicago market was quiet and easier. Prime was quoted at 54c.

OLEO OIL.—Demand was dull and the market easier at New York. Extra was quoted at 6% @7c; prime, 6% @ 6%c, and lower grades, 6% @6%c.

Demand was moderate at Chicago and the market was steady. Extra was quoted at 7c and prime at 6%c.

LARD OIL .- The market was unsettled by quiet demand and the trend in raw material. Prices at New York dropped 1/4 to 1/2c. No. 1 was quoted at 7%c; No. 2, 7%c; extra, 8%c; extra No. 1, 8c; winter strained, 81/2c; prime burning, 94c, and prime inedible, 8%c.

(See page 37 for later markets.)

NEATSFOOT OIL.—Demand was slow at New York and the market was unchanged to 4c lower. Extra was quoted at 81/4c; No. 1, 8c; pure, 11%c; prime, 84c and cold test, 14%c.

GREASES.—The grease market was unsettled and lower due to further weakness in tallow and some of the competing oils. Consumers were inclined to back away. While regular yellow and house grease was quoted at 4c. it was intimated that some business passed in outside house grease at 3%c.

Offerings appeared fairly liberal, but were not being pressed. Producers were fairly well sold-up, but consumers were buying only as needed and were inclined to mark time pending developments.

New York choice white was quoted at 4½c; yellow and house, 4c and brown, 3%@3%c.

Grease prices were lower at Chicago this week on light trade and weakness in other fats and oils. White grease sold at 41/4 c last weekend. White grease was offered sharply lower Monday at 4c, Chicago. Tank brown grease sold 3%c, Mideast point. White grease sold Tuesday at 4c, Chicago, and 19 to 21 color yellow sold at 3%c, Mideast point. White grease moved at 41/4c, delivered East. Couple tanks of 15 acid yellow sold at 3%c, Chicago, and tank of brown at 3%c, Chicago. Market appeared a little stronger Thursday. Chicago quotations on Thursday were:

Choice white grease4	@41%
A-white grease	@4
B-white	@3%
Yellow grease, 10-15 f.f.a3%	@3%
Yellow grease, 15-20 f.f.a	@3%
Brown grease	@31/

Watch the Classified Advertisements page for bargains in equipment.

BY-PRODUCTS MARKETS

Chicago, August 17, 1939. By-products in fairly firm position with demand limited.

Blood.

Blood market firmed up a little and

3 111 6	trong	manus.	Un	
ngroun	d		 2.35@	2.40

Digester Feed Tankage Materials.

Early sales 10-12% tankage reported at \$3.00; later, sellers' ideas reported ranging up to \$3.15.

Unground, 11 to 12% ammonia\$	3.00@	3.15
Unground, 6 to 10%, choice quality	3.25@	3.40
Liquid stick	1.50@	1.75

Packinghouse Feeds.

Business continues good in this market, with prices remaining steady.

	Carlots, Per ton,
60% digester tankage	\$ @45.00
50% meat and bone scraps	
Blood-meal	@52.50
Special steam bone-meal	@35.00

Bone Meals (Fertilizer Grades).

Bone sales re		market	very	quiet;	no
	•			Per to	
Steam, gre	ound, 3 &	50		.\$23.00@2	24,00
Steam, gre	ound, 2 &	26		. @:	23.00

Fertilizer Materials.

Prices unchanged from last week; quotations nominal.

With and tenhan manual	Per ton.
High grd. tankage, ground 10@11% am\$2	.30@ 2.40 & 10c
Bone tankage, ungrd., per ton	@18.00
Hoof meal	@ 2.50

Dry Rendered Tankage.

Two cars low test cracklings reported middle of week at \$.80, Chgo.; high test nominal at \$.75.

.75@ .80	ber mut brotomittering
@47.50	Soft prsd. pork, ac. grease and quality, ton
@37.50	Soft prsd. beef, ac. grease & quality,

Gelatine and Glue Stocks.

Featureless market with quotations unchanged.

		Per ton.
Calf trimmings		@18.00
Sinews, pizzles		@18.00
Cattle jaws, skulls an	d knuckles	@25.00
Hide trimmings		@12.00
Die skin serane and tel		34 @ 34c

Horns, Bones and Hoofs.

Last week's quotations remain representative in this market.

		I	Per ton.
Horns, according to g	rade	\$35.	00.00@00.00
Cattle hoofs, house r			@32.00
Junk bones		17.	.00@18.00
(Note-foregoing p			
of unassorted materis	ıls.)		

Animal Hair.

Animal hair market continues quiet with prices largely nominal.

Winter coil dried, per ton\$22.50@25.00	0
Summer coil dried, per ton 17.50@20.00	0
Winter processed, black, lb 6@ 6%	
Winter processed, gray, lb 5@ 5%	ċ
Summer processed, gray, lb 3@ 31/20	e
Cattle switches 14@ 1%	e

EASTERN FERTILIZER MARKETS

New York, August 16, 1939.

Several cars of dried blood sold this week at \$2.35 per unit, f.o.b. New York, and more material is available at this figure.

Feeding tankage continues firm in price, with the market ranging from \$2.85 and 10c to \$2.90 and 10c, depending on quality.

Cracklings declined again this week, due to resale offerings below the market, and some outside cracklings were reported to have sold at 70c per unit.

Most fertilizer materials were unchanged.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

DADIO NEW LORE DESIGNATION	
Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, August to June 1940	26.75@28.00 @ 2.35
monia, 16% B. P. L., f.o.b. fish factory Fish meal, foreign, 114% ammonia,	3.35 & 10c
10% B. P. L., c.i.f. spot	@47.00 @46.00
8% A. P. A., f.o.b. fish factories Soda nitrate per net ton: bulk, August, ex-vessel Atlantic and Gulf	2.30 & 50c
ports in 200-lb. bags in 100-lb. bags Tankage, ground, 10% ammonia, 10%	@27.00 @28.30 @29.00
B. P. L., bulkTankage, unground, 10-12% ammonia,	2.90 & 10c
15% B. P. L., bulk	2.80 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@23.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f	@24.00
per ton, 16% fat	@ 8.00
Dry Rendered Tankage.	

TALLOW FUTURE TRADING

	MONDAY,	AUGUST	14, 1939.	
		High.	Low.	Close.
August				4.25@4.44
September				4.25@4.43
October .				4.30@4.45
November				4.31@4.45
December				4.38@4.47
January .	*********			4.40@4.50
	TUESDAY,	AUGUST	15, 1939.	
August				4.25@4.44
September				4.25@4.43
				4.30@4.45
				4.31@4.45
December				4.38@4.47
				4.40@4.50
w	EDNESDAY	, AUGUS	T 16, 193	19.
August				4.20@4.35
September				4.20@4.35
October .				4.25@4.40
November				4.25@4.40
December				4.80@4.45
				4.35@4.50
2	THURSDAY	AUGUS	T 17, 193	ø.
August				4.20@4.35
September				4.20@4.35
October .			****	4.25@4.40
November				4.25@4.40
December	******			4.30@4.45
January .				4.35@4.50
	FRIDAY,	AUGUST	18, 1939.	
September				4.20@4.35
December				4.30@4.45

COTTONSEED PRODUCT EXPORTS AND IMPORTS

For eleven	months	ended	June	30:
		1939.	19	38.
Exports:				
Oil, crude, lbs		178,028	2,46	30,921
Oil, refined, lbs		,882,163	4,80	07,607
Cake and meal, tons		15,072		37.936
Linters, running ba	les	193,234	20	33,761
Imports:				
Oll. crude. lbs		714,800		12,912
Oil, refined, lbs Cake and meal, ton	*57	,784,996	54,43	20,224
2,000 lbs		4,423		4,285
Linters, bales of 50	00 lbs.	43,654	1	14,571

*Amounts for July not included above are 680,619 pounds refined, "withdrawn from warehouse for consumption," and 584,000 refined, "entered direct into warehouse."

COTTONSEED PRODUCTS MANUFACTURED AND CONSUMED

COTTON SEED RECEIVED CRUSHED AND ON HAND (TONS)

As reported for the twelve months ended July 31, 1939, and 1938:

COLION SEED IV	DOBLIED, CR	DODED, AND	ON HAMD (10)	110)			
	at mills* o July 31		shed o July 31	Ju	d at mills		
1939.	1938.	1939.	1938.	1939.	1938.		
United States4.258.904	6.621.356	4,470,611	6,325,733	119,880	337,118		
Alabama 310,305	437,969	311,344	426,289	10,922	11,961		
Arkansas 459,400	627,299	475,466	606,961	4,156	20,222		
California 159,405	290,704	176,313	269,950	4,783	26,222		
Georgia 365,635	624,214	366,825	611,248	14,104	15,294		
Louisiana 186,396	288,546	191,731	282,868	547	5,882		
Mississippi 068,322	1,028,759	688,304	994,927	21,816	41,798		
North Carolina 144,057	289,924	150,605	282,540	1,247	7,795		
Oklahoma 178,844	277,790	181,732	274,622	782	3,670		
South Carolina 179,986	284,791	180,725	283,889	813	1,552		
Tennessee 356,646	437,174	366,314	424,977	2,942	12,610		
Texas	1,760,548	1,194,826	1,601,267	54,504	182,073		
All other states 181,651	273,638	186,426	266,195	3,264	8,089		
*Includes 5,531 and 899 tons seed 76,595 and 153,884 reshipped for 1939			17,118 and 42,39	4 on hand	Aug. 1 nor		

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND

Season,	On hand August 1.	to July 31.	Shipped out Aug. 1 to July 31.	On hand July 31.
Crude eil	*33,833,717	1,409,188,525	1,365,468,952	*73,352,913
	11,141,266	1,961,485,735	1,954,846,359	33,833,717
Refined oll	†487,927,952 441,052,343	**1,295,785,809 1,758,368,983	**********	†558,854,702 487,927,952
Cake and meal 1938-39	214,611	2,023,523	2,117,340	120,794
(tons)	41,952	2,830,420	2,657,761	214,611
Hulis	133,153	1,161,069	1,216,118	78,104
	43,422	1,625,932	1,536,201	133,153
(running bales)1938-89	457,464	1,115,916	1,088,527	484,853
	61,547	1,470,528	1,074,611	457,464
Hull fiber	30,534	37,785	42,607	25,712
	1,828	65,433	86,727	30,534
Grabbots, motes, etc1938-39	36,592	56,469	61,720	31,341
(500-lb. bales)1937-38	7,379	85,443	56,280	36,592

*Includes 11,839,522 and 6,359,806 pounds held by refining and manufacturing establishments and 12,855,220 and 13,594,470 pounds in transit to refiners and consumers August 1, 1888 and July 81, 1939 respectively.

fincludes 5,199,739 and 13,267,355 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,686,711 and 3,414,470 pounds in transit to manufacturers of shortening, oleomargarine, soap, etc., August 1, 1938 and July 31, 1939 respectively.

**Produced from 1,376,061,144 pounds of crude oil.

New Trade Literature

Refrigeration Compressors (NL 664).

—New bulletin describes features of horizontal duplex type compressors in single-stage and two-stage designs, belt driven or directly connected with synchronous motor. Compressors feature patented feather valve, formed of strips of ribbon steel, for which simplicity, durability, reliability and minimum gas friction are claimed. Construction details of compressors are shown by means of cut-away sections and photographs.—Worthington Pump & Machinery Corp.

Industrial Steam Traps (NL 666).—Bulletin describes line of thermostatic steam traps of bellows type, in bronze, cast iron and cast steel constructions. Traps feature hardened stainless steel valves and seats and phosphor bronze bellows formed from seamless tube. Complete specifications on all types of traps are supplied, together with information on operation, recommended piping diagrams and typical applications.—W. H. Nicholson & Co.

Oil Mill Machinery (NL 690).— May, 1939, issue of Expeller Press describes typical installations of company's oil-expressing machinery. Among installations described are three oil mills located in Barranquilla, Colombia, where Anderson Expellers have brought high efficiency and increased production; soybean and wheat germ applications for General Mills, Inc., and a complete mill recently built in Venezuela.—V. D. Anderson Co.

Standard Truck Bodies (NL 699).—
Illustrated folder covers line of Mastercraft standard truck bodies, designed for use by meat packing and other industries. Bodies feature modern design and construction, with oak woodwork, quality hardware and rear end construction incorporating a pillar post of composite wood and steel. Bodies are dustproof and all wood parts moisture resistant treated.—Luce Manufacturing Co.

Industrial Paint (NL 668).—New 24-page report, in color, describes Kem Lustral Enamel, a product said to provide unusual results on wood or metal surfaces. Finish can be brushed, sprayed, dipped, air-dried or baked, producing a smooth, mirror-like surface that maintains its toughness, gloss and color well under exposure. Based upon a new type of synthetic resin, product is said to simplify finishing schedules and make possible lower inventories for manufacturers.—Sherwin-Williams Co.

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(8-19-39)
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Please send, without obligation, publications listed below. (Give key number only):
Name
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Street
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Cotton Oil Futures Rally After Going to New Lows

Advance 40 points after sinking under heavy selling—Government aid still expected—Crude quiet at 4½@4½c—Soybean oil lower and coconut oil barely steady.

COTTONSEED oil futures were subjected to continued heavy liquidation at the beginning of the week in the New York market and went into new low ground for the season. The market later rallied some 40 points from inside figures as liquidation ran its course and there were new indications that the government is still attempting to work out a plan to lift part of the surplus oil and lard off the market.

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This news brought short covering; considerable new buying materialized when lard rallied 50 points from the season's lows and war clouds again gathered on the European horizon.

The action of the market was puzzling to some in that Secretary Wallace found no reason for an export subsidy on lard. However, the Secretary pointed out that the increase in stocks of fats and oils within the past two years may be offset by a decrease in imports.

He also pointed out that cottonseed oil was cheaper than imported coconut or foreign cottonseed oil, and stated that the department was studying three possibilities:

Proposals to Aid Fats

1.—Domestic diversion of some of surplus fats and oils from edible channels to the soap trade.

2.—Purchase of lard for distribution to the needy.

3.—Increasing exports of lard and soybeans through underwriting sound credit transactions. Such a program would be undertaken by the Export-Import Bank.

The trade put a bullish interpretation on the prospect of the soap kettle being opened up as a new market for cotton-seed oil. Some of those close to cotton-seed oil marketing believe that soap manufacture could easily absorb 200,000,000 lbs. (400,000 bbls.) of cotton-seed oil, which would take care of most of the surplus.

Should it be decided to have governmental agencies buy cottonseed oil and sell it to soapers, with the government taking the loss between purchase and sale price, it would prove a very constructive market factor and would remove part of the surplus, but would be costly to the taxpayer.

There was drastic Southern liquidation in the market during the past week. As this liquidation ran its course, new buying and covering brought a sharp rally. Profit taking was encountered on the bulges and some hedge selling. Statistics were forgotten for the time being.

Crude markets were rather quiet. The Southeast and Valley at mid-week were 4½c bid. Following sales at 4½c in Texas, more business was reported at 4½c and sellers were inclined to hold for better prices.

Shortening prices were lowered ½c in New York and the Metropolitan area to 8½c and cash oil prices were reduced ½c. These price reductions brought some improvement in consumer demand.

July consumption of cottonseed oil at 242,837 bbls. was below expectations and compared with 330,877 bbls. in the same month in 1938. The 1938-39 season's consumption totaled 3,062,146 bbls. compared with 4,266,233 bbls. last season.

Carryover of cottonseed oil into the new season amounted to 1,651,600 bbls. against 1,539,500 bbls. last year. Imports of cottonseed oil for the season totaled 146,164 bbls. compared with 161,296 bbls. the previous season.

The carryover of cottonseed oil plus the expected new crop output of 2,850,000 bbls. points to seasonal supplies of 4,500,000 bbls. for 1929-40 compared with 4,664,000 bbls. in the previous season and 5,830,000 bbls. in 1937-38.

COCONUT OIL.—Inactivity and a barely steady tone ruled this market at New York. Oil was quoted at 2%c. The Pacific coast market was 2%c.

CORN OIL.—Bids of 4%c were refused at New York. Chicago sellers were holding tanks at 5c.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., August 17, 1939—This week cotton oil futures were fully recovered from the previous week's losses. Crude was steady at 4%c lb. for mills, with almost no offerings. New seed in extreme Southern sections is moving slowly, except where they contain excess moisture and in some instances are being hauled back to farms. Frequent rains also are delaying operations. Bleachable yellow is steady to firm. Recent heavy liquidation of New York futures has strengthened technical position and encouraged belief that oil will do better.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, August 17, 1939.— Basis prime cottonseed oil 41/2@4%c, depending on location. SOYBEAN OIL.—Further trading occurred this week at special Ohio points at 3%c for movement Eastward. October-December was quoted at 3%c. Decatur quoted spot oil at 4c bid and refused 3%c for shipment.

PALM OIL.—Demand was quiet and the market was steady at New York. Nigre in casks was quoted 2%c, New York, and Sumatra, 2½c in bulk, c.i.f. PALM KERNEL OIL.—The market

PALM KERNEL OIL.—The market was quiet and quoted at 3.30c, New York, in bulk.

OLIVE OIL FOOTS.—Market was quiet and foots were quoted 6%@6½c, tanks, New York.

PEANUT OIL.—New York market was quiet and oil was quoted at 5%@ 54c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 44c bid; Texas, 54c nominal at common points, and Dallas, 4%c nominal.

Futures market transactions for the week at New York were as follows:

		1	1	R	I	1),	AY, A	UGUST	11, 19	39.			
									-Ran	age.—	-Closing			
							1	Sales.	High.	Low.	Bid.	Asked.		
6								***	545	536	530 536	nom		
								88	556	543	542	543		
9		0			0	0		92	570	557	542	nom		
								67	571	563	563	trad		
					0	9		***	****	***	563	nom		

				MY	AUGUS?	r 12,	1939.	
	No	mar	ket.					
			MONDA	Y.	AUGUST	14,	1939.	
	Ang.						515	nom
	Slone			114	525	509	520	trad
	Oct.			98	528	520	527	529
							527	nom
•				***	544	533	541	trad
								548
					548	540	547	
	Feb.				***		547	nom
	Mar.			56	559	550	558	trad
			TUESD.	AY.	AUGUST	15,	1989.	
	Aug.						520	bid
				31	538	525	530	583
	Sept.			3	545	543	540	544
	Oct.			- 0	9#9		540	
	Nov.			***	222	222		nom
	Dec.			60	558	547	556	58tr

Jan.															1	17		563	551	5	563	565
Feb.	, .		0	. ,		0	4			۰	0	٥	0						**		563	nom
Mar.		•	4	,	•				•	۰		0			-	38		577	56	2	575	77tr
				1	Ø	7	1	E	I	Ò	b		8	8	D	AY	٠,	AUGU	BT 1	16,	1939.	
Sept.																52		550	533		542	545
Oct.															1	13		557	553	3	552	554
Nov.			_																		552	nom
Dec.																30		570	55	7	566	trad
Jan.																14		576	56		569	70tr
																					569	nom
Mar.																12		588	57:	9	579	581
April																		***	• •		579	nom
					87.0	ľ	7	H	ı	U	1	R	8	D	u	Y,		AUGUS	ST I	7,	1939.	
-																			-			2.4.0

. . (See page 87 for later markets.)

MARGARINE EXPORTS

Exports of oleomargarine during June, 1939, totaled 295,014 lbs. with a valuation of \$20,472. No oleo stearine was exported during the month.

HULL OIL MARKETS

Hull, England, August 16, 1939.—Refined cotton oil, 19s. Egyptian crude was quoted at 16s 6d.

Hides and Skins

Packer market active at 1c decline for most descriptions, bulls ½c off; 145,000 hides involved—Light follow-up interest due to weakness futures market—Pacific Coast hides sell ½c off.

Chicago

PACKER HIDES .- There was a good movement of packer hides early mid-week, about 125,000 hides involved, establishing prices a cent below previous trading levels for most descriptions. Bulls moved in a good way at a halfcent decline. Other scattered sales brought the total for the week in this market to around 145,000 hides, practically all being July-Aug. take-off, but with a few Junes included in some lots. All packers participated in the trading. Further offerings are available this basis in some directions but the later action of the hide futures market has resulted in a lighter interest on the part of buyers.

The movement of hides on such a broad scale has placed packers in a fairly comfortable position. Scattered trading was reported by outside packers, and the larger independent packers are fairly well sold up.

A total of 12,300 July-Aug. native steers moved at 11c; Association sold 750 July-Aug. extreme light native steers at the opening of the week at 111/2c.

Sales of butt branded steers totalled 4,500 at 11c; Colorados were popular, 18,700 moving at 10½c; 1,500 heavy Texas steers sold at 11c, and 9,500 light Texas steers at 10c; extreme light Texas steers are quotable at 10½c.

Heavy native cows moved in a fair way, 7,100 going at 11c for July-Aug. take-off. The Association sold 3,000 Aug. light native cows at the opening of the week at 11c, and packers later moved 10,600 July-Aug. at 11c; there were further sales of light cows quietly same basis. Association sold 2,000 Aug. branded cows early at 10½c, and packers later sold 41,600 July-Aug. also at 10½c.

Bulls sold in a good way, 9,500 mostly July-Aug. native bulls going at 7½c, and about 1,700 branded bulls at 6½c.

Hide futures, which usually follow the action of security markets, showed independent weakness early in the week on further liquidation in the Sept. contract. This was credited in part to the slowness with which hides are moving from Exchange warehouses. Withdrawals for the first fifteen days of Aug. were 27,165 hides. Certificated stocks total 1,414,709, with 79,954 pending certification. A total of 34 lots on which certificates expired July 31st are all pending re-certification. These hides

are for the most part 1934 and 1935 summer take-off, during the drought periods, and the difficulty in moving these into consuming channels has caused agitation to change the trading contract on the Exchange.

Preliminary estimate by the Tanners' Council placed July shoe production around 34,000,000 pairs, or a gain of 10.6 per cent over July 1938; around 38,000,000 is expected for Aug. Production for first seven months is estimated to be 12.4 per cent over same period last year.

OUTSIDE SMALL PACKER HIDES.—Outside small packer allweight natives quiet and nominal around 10c, selected, Chgo. freight, for fairly light average stock of current take-off, brands ½c less. One lot of fairly light stock of Jan. take-off was reported at 9½c. While buying interest appears light, the market in general is fairly well sold up on the better class of offerings.

PACIFIC COAST.—One of the larger Coast packers sold about 10,000 July hides early mid-week at 9c, flat, for steers and cows, or ½c under last trading price on June take-off several weeks back. Another packer was credited with moving 10,000 July hides same basis.

FOREIGN WET SALTED HIDES.—The South American market is still inactive on standard steers and trading is awaited to establish values on the winter quality of hides offered. Sellers have been asking equal to 10%c basis for standard steers, with trader bids in the market around mid-week at about 9%c. With hide futures showing signs of steadying late this week, an up-turn of 10@15 points on futures might result in buyers and sellers getting together shortly.

COUNTRY HIDES.-The country market in general continues quiet. While prices were revised downward following the break in the packer market, the lack of follow-up inquiry in that market left buyers of country hides hesitant about taking on offerings. Quotations are mostly nominal, pending trading. Untrimmed all-weights quoted 8@8½c, selected, del'd Chgo., for around 47 lb. av., buyers' and sellers' ideas. Heavy steers and cows dull and nominal around 7c flat, trimmed. Trimmed buff weights quoted 81/2@8%c nom. Extremes are quoted generally 10 1/2c, trimmed. Bulls around 54c. Glues around 64c nom., trimmed. All-weight branded hides 71/4@71/2c flat

CALFSKINS.—Packer calfskins have been quiet and market quoted nominally on basis of last sales, 19½c for northern heavies, 18½c for River point heavies, and 18c for lights under 9½ lb. Packers are well sold up to end of July, with a resultant lack of any pressure on offerings, and market generally viewed as steady.

Chicago city calfskins are quiet, with the 8/10 lb. quoted 14½@15c and 10/15 lb. around 17c in a nominal way; while no bids are reported, offerings appear to be limited. Outside cities, 8/15 lb., quoted around 15@15½c nom.; straight countries around 11½c flat. Chicago city light calf and deacons quoted \$1.05 bid and \$1.10 asked.

KIPSKINS.—Packers are well sold up on kipskins to end of July and, barring unforeseen developments, offerings are not expected on Aug. production until later in the month. Last trading was at 16c for northern natives and 15c for northern over-weights, southerns a half-cent less, and 13½c for branded kips.

Chicago city kipskins quiet and some quote 14@14½c nom.; last trading was at the top figure. Outside cities around 14c nom.; straight countries quoted 11@11½c flat.

Packers are well sold to end of July on regular slunks, with 80c last paid.

HORSEHIDES.—Trade is light in horsehides but offerings moderate and scattered sales recently within quoted range of prices. Good city renderers, with manes and tails, quoted \$3.40@3.50, selected, f.o.b. nearby sections; ordinary trimmed renderers \$3.25@3.40, del'd Chgo.; mixed city and country lots \$2.90@3.10, Chgo.

SHEEPSKINS.—Dry pelts quoted 16@17c per lb., del'd Chgo. Production is light now on shearlings and packers have very few to offer at the moment. Last reported trading was at 85c for No. 1's, 55c for No. 2's and 35c for No. 3's; some packers have ideas of 5c higher on next offerings, in view of present limited production. Pickled skins quiet and buying interest not active; offerings are usually priced at \$5.00 per doz. in absence of bids but some available at \$4.75; others quote market \$4.50@4.75 nom. Packer spring lamb pelts quoted \$1.25@1.30 per cwt. live lamb for native stock from Missouri, Michigan and Penna. and similar sections, and \$1.35@1.40 per cwt. for western stock.

New York

PACKER HIDES.—One New York packer sold a car July native steers early mid-week at 11c; also a car July Colorados at 10½c, these prices being in line with the western market. Couple packers still hold their July production of steers.

CALFSKINS.—No trading reported by either collectors or packers this week but the general assumption is that quiet sales are being made from time to time by collectors at about steady prices. Collectors' 4-5's quoted \$1.10, 5-7's \$1.30, 7-9's \$1.70 and 9-12's \$2.50@2.55, some quoting around 5c higher. Packer 4-5's are nominal around \$1.25, 5-7's \$1.60, 7-9's \$2.00@2.05, and 9-12's last sold at \$2.75.

NEW YORK HIDE FUTURES

Monday, Aug. 14.-Close: Sept. 10.59 @10.60; Dec. 10.94@10.95; Mar. 11.25; June 11.54 n; 161 lots; 5@6 higher.

Tuesday, Aug. 15.—Close: Sept. 10.21; Dec. 10.52@10.55; Mar. 10.85; June 11.13; 237 lots; 38@42 lower.

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Wednesday, Aug. 16.—Close: Sept. 10.01@10.04; Dec. 10.33@10.34; Mar. 10.67@10.68; June 10.97 n; 444 lots; 16@20 lower.

Thursday, Aug. 17.—Close: Sept. 10.07 b; Dec. 10.39@10.41; Mar. 10.73 n; June 11.02 n; 121 lots; 5@6 higher.

Friday, August 18.—New: Sept. 9.87@9.89; Dec. 10.19@10.22; Mar. 10.56; June 10.84 n; 313 lots. Closing 17@20 lower.

CHICAGO HIDE FUTURES

Monday, Aug. 14.-Close: Sept, 10.95 n; Dec. 10.94; 1 lot; unchanged to 24 higher.

Tuesday, Aug. 15 .- Close: Sept. 10.95 n: Dec. 10.98; 1 lot; unchanged to 4 higher.

Wednesday, Aug. 16.—Close: Sept. 10.00; Dec. 10.31; Mar. 10.95; 3 lots; 67@95 lower.

Thursday, Aug. 17.—Close: Dec. 10.30 n; Mar. 10.95 n; no sales; unchanged to 1 lower.

Friday, August 18.—Close: Dec. 10.30 n; March, 10.95 n; no sales; closing unchanged.

BRITISH PROVISION IMPORTS

Liverpool Provision Trade Association reports July imports as follows:

Bacon	(inel	u	d	iı	18	,	8	b	10	U	ıl	d	e	r	8)		e	V	rt			۰		0				25,846
Hams,	ewt.													0		۰					0	0	0		0		0		62,934
Lard,	tons										0			0	0		0			4		۰		9					1,036

Approximate weekly consumption from Liverpool stocks is given below:

	Bacon, cwts.	Hams, cwts.	Lard, tons.
July, 1939	5,661	11,953	161
June, 1939	6,169	9,572	165
July, 1938	4,428	7,201	105

LIVERPOOL PROVISION PRICES

Liverpool prices for the week ended

August 4.			
	Aug. 4, 1939. per cwt.	July 28, 1989. per cwt.	Aug. 5, 1938. per cwt.
American green bellies	\$11.42	811.74	\$14.83
Danish Wiltshire sides.	20.48	20.48	22.63
Canadian green sides	18.28	18.64	21.64
American short cut gree	n		
hams	18.61	19.05	21.97
American refined lard	7.04	6.96	10.57

MEAT AND LARD EXPORTS

Exports of pork, lard and bacon through port of New York during week ended August 17, were 2,678,255 lbs. lard, no pork and 74,000 lbs. bacon.

Week's Closing Markets

FRIDAY'S CLOSING

Provisions

Hog products were steady the latter part of the week, lard having rallied 60 points from lows, with considerable buying by warehouse interests, hedge lifting against better business in loose lard and covering by shorts. Hogs were firmer and hedge selling on lard much

Cottonseed Oil

Cotton oil rallied about 40 points from lows with lighter offerings by trade and short covering with lard, and unfavorable rains in Eastern Cotton Belt. Profit taking and some hedge selling satisfied demands. Southeast and Valley crude, 4%c bid; Texas, 4¼@ 4%c lb.; Dallas, 4%c lb. Dallas seed, \$15.00 a ton.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept. 5.43; Oct. 5.55; Dec. 5.66@5.67; Jan. (1940) 5.73@5.76; March, 5.85; 121 lots; closing steady.

Tallow

New York extra tallow, 4%c lb.

Stearine

Stearine was quoted at 5%@5%c lb.

Friday's Lard Markets

New York, August 18, 1939.—Prices are for export. Lard, prime western, 5.90@6.00c; middle western, 5.90@ 6.00c; city, 5% @5%c; refined continent, 64 @6%c; South American, 6% @64c; Brazil kegs, 61/2@65/sc; shortening 81/4c carlots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Aug. 12, 1939, were 5,014,-000 lbs.; previous week 4,889,000 lbs.; same week last year, 4,877,000 lbs.; from Jan. 1 to date 152,127,000 lbs.; a year ago, 144,340,000 lbs.

Shipments of hides from Chicago for week ended Aug. 12, 1939, were 4,914,000 lbs.; previous week 5,446,000 lbs.; same week last year 4,080,000 lbs.; from Jan. 1 to date 144,688,000 lbs.; a year ago, 136,313,000 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended August 12, 1939, were:

	Week Aug. 12.	Previous Week.	Same Time '38.
Cured M			14,937,000
Fresh M	eats, lbs.45,669,000		1,990,000

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 18, 1939, with comparisons:

PACKER HIDES.

	ek ended ug. 18.	Prev. week.	Cor. week, 1938.
Hvy, nat. strs	@11	@12	@12
Hvy. Tex strs	@11	@12	@111/2
Hvy. butt brnd'd			-
strs	@11	@12	@1114
Hvy. Col. strs	@10%	@111/4	@11
Ex-light Tex. strs.	@10%	@11%	@11
Brnd'd cows	@1014	@1114	@11
Hvy. nat. cows	@11	@1114	@1114
Lt. nat. cows	@11	@12	@111/2
Nat. bulls	@ 716	@ 8	@ 81/2
Brnd'd bulls	@ 636	@ 7	@ 71/2
Calfskins18	@19% 1	8 @1914	17%@18%
Kips, nat	@16	@16	154 @154
Kips, ov-wt	@15	@15	@1414
Kips, brnd'd	@131/2	@131/4	@12%
Slunks, reg	@80	@80	@70
Slunks, brls40		0 @45	35 @40
Light native, butt	branded	and Colo	rado steers

1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts10 @104	4 10%@11 9%@10
Branded 91/4@ 93	4 10 @10% 9 @ 9%
Nat. bulls @ 63	
Brnd'd bulls @ 6	@ 61/4 @ 7
Calfskins14%@17n	14%@17 13%@15
Kips14 @143	
Slunks, reg @75n	
Slunks, hrls @35n	@35n 25 @30n

COUNTRY HIDES.

Hvy. steers	@ 7n	7 @ 714	7 @ 7%
Hvy. cows	@ 7n	7 @ 714	7 @ 714
		914@ 914	8 @ 81/4
Extremes	@101/2	@1114	914@ 9%
Bulls	@ 514	5%@ 5%	6 @ 614
Calfskins		111/2@12	10%@11
Kipskins		11%@11%	91/2@10
Horsehides	2.90@3.50	2.90@3.50	2.30@3.10

SHEEPSKINS.

Pkr. shearlgs	@85	10	@85	@65
Dry pelts16	WI1	10	@17	@131/

BRITISH PROVISION MARKETS

Liverpool, August 17, 1939.—General provision market is quiet and slow; demand for hams and lard poor.

Friday prices were: Hams, American cut, 81s, Canadian hams (A.C.), 92s; bellies, English, 52s, Wiltshires, 73s; Cumberlands, 69s; Canadian Wiltshires, 85s; lard, 33s.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to August 17, 1939: To the United Kingdom, 46,749 quarters; to the Continent, 9,444. A week ago to the United Kingdom, 86,078 quarters; to the Continent, 8,581.

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	Aug. 1, 1939.	Aug. 1, 1938.	5-yr. Aug. 1 av.
Beef	10,802,583	9,614,035	10,092,653
Veal	3,755,470	3,219,922	3,185,772
Pork	30,612,833	26,960,801	30,058,713
Mutton & lan	nh 805 165	650 127	739 898

Live Stock Markets

More Cattle on Feed For Fall Marketing

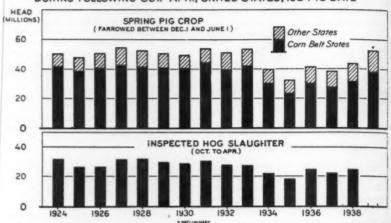
APPROXIMATELY 16 per cent more cattle were on feed in the Corn Belt on August 1 than on the same date a year ago, the U. S. Department of Agriculture states. Increase was general throughout the area, every state except Minnesota showing greater numbers. The relative increase in numbers on feed this year compared with last has grown larger as the year progressed. Reports from feeders in April showed that a larger than usual proportion of the cattle on feed at that time would be marketed after August 1. August reports indicate that these marketing intentions have been generally followed.

Estimated percentage increase in numbers on feed August 1 over a year earlier was the largest this year for all years of record beginning in 1928. This doubtless reflects the large stocks of corn in the Corn Belt on July 1, and the high price of cattle relative to corn prices that has prevailed since last fall.

Periods on Feed

Feeders were asked this year to report the number of months that cattle had been on feed on August 1. For the Corn Belt, as a whole, these reports showed that about 33 per cent had been on feed less than four months; about 37 per cent had been on feed from four to seven months; about 30 per cent had been on feed over seven months. Considerable differences were noted in these percentages between the Eastern Corn Belt and Western Corn Belt. In the Eastern Corn Belt, only 26 per cent had been on feed less than four months, 33 per cent from four to seven months and 40 per cent over seven months. In the Western Corn Belt these percentages were 37, 42 and 21, respectively.

SPRING PIG CROP, AND FEDERALLY INSPECTED HOG SLAUGHTER DURING FOLLOWING OCT. - APR., UNITED STATES, 1924 TO DATE



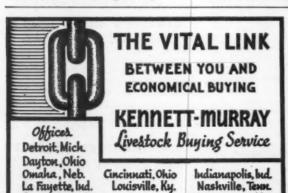
In addition to showing relative size of spring pig crops and inspected hog slaughter in the six months beginning October 1, upper part of chart, issued by the U. S. Department of Agriculture, shows size of the pig crop in Corn Belt in solid black and portion produced in other states with diagonal lines. The pig crop produced outside the Corn Belt in 1938-39 was large in relation to the Corn Belt crop, and was also larger than any other year shown. Changing production programs, including increase in hogs in the South coincident with cotton acreage reduction, are primarily responsible. Slaughter in the fall and winter of 1939-40 should be larger outside the Corn Belt (in relation to total slaughter) than in many years.

LIVESTOCK COOPERATIVES

A heavy turnover in patronage, running as high as 30 per cent annually in some instances, is described as characteristic of cooperative livestock organizations in the United States, according to a recent study by the Farm Credit Administration. This high rate of membership change is not regarded as a serious obstacle to cooperative development, however, since many of those who drop out are shippers whose proportionate income from livestock is comparatively small.

Growing importance of the livestock auction as a marketing agency is said to present a serious problem for the cooperatives, which have played only a minor role in its development. The auction method, together with livestock trucking, local markets, concentration points and packer buying stations, has tended to break down association contacts with producers and destroy the effects of membership work.

Participation of the farm cooperative in the rapidly growing locker plant field is listed as an important new development. A small percentage of the plants in operation are conducted on a cooperative basis by livestock producers or by cooperatives of other types.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Reconomics.)

Des Moines, Ia., August 17, 1939.—At 18 concentration points and 10 packing plants in Iowa and Minnesota hog trade was active and generally 10@20c higher. Largest advance was on weights over 270-lb. and sows, with spots 25c higher. Loading was somewhat heavier than the current count, but less than 23,900 a week ago.

Good to choice butchers, 200-240-lb., \$5.60@6.05, bulk plant deliveries \$5.80 @6.00, at yards mostly \$5.60@5.85; 240-270-lb., \$5.25@5.65; 270-300-lb., \$4.75@5.25; 300-330-lb., \$4.40@4.80; 330-360-lb., \$4.15@4.55; 160-200-lb., \$5.00@5.80; sows, 330-lb. down, \$4.25@4.70, bulk \$4.40@4.65; 330-400-lb., \$3.90 @4.40; 400-500-lb., \$3.55@4.00.

Receipts for week ended August 17:

	This week.	Last week.
Friday, Aug. 11	18,500	23,000
Saturday, Aug. 12	14,600	17,300
Monday, Aug. 14	23,800	25,300
Tuesday, Aug. 15	16,800	15,900
Wednesday, Aug. 16	17,600	20,600
Thursday, Aug. 17	14,200	23,900

WEEKLY INSPECTED KILL

Number of animals processed in selected centers for the week ended August 11, with comparisons are reported as follows by the U. S. Department of Agriculture:

WEER ENDED AUGUST 11, 1939.

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	Cattle.	Calves.	Hogs.	Sheep.
New York area1	7,002	14,047	35,781	54,744
Phila. & Balt	2,511	1,378	23,401	2,747
Ohio-Ind. group3.	7,490	8,528	39,295	14,659
Chicago	24,639	6,223	67,418	45,216
St. Louis areas	12,091	7,902	38,841	12,671
Kansas City	12,295	4,746	27,154	19,443
Southwest group	13,349	6,297	28,499	15,747
Omaha	14,020	937	23,982	23,168
Sioux City	6,410	240	14,998	11,388
St. Paul-Wisc.				
group*	16,697	12,739	52,036	20,884
So. Minn.	14,204	4,688	119,987	35,914
Total	130,708	62,720	471,387	256,581
Total prev. week.	134,281	70,476	488,273	236,430
Year ago	126,407	72,273	421,785	245,422
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RECEIPTS AT CHIEF CENTERS

Receipts for week ended August 12:

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At	7	n	ın	r	k	ei	8	:									-	Ci	R.	ti	tl	e			E	I	DI	E	8.			Shee	p.
Wee	k	ez	ıd	e	d	4	A	u	g	u	81	t	1	Ľ	2			l	15	2,	0	0	0						0			165,6	
Prev 1938	101	18	H	78	e	k			0	0	a,	0		0				1;	31	7,	0	0	0						0			172,0	

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, August 17, 1939, as reported by the U. S. Bureau of Agricultural Economics:

logs (soft & oily not quoted). BARROWS AND GILTS:	ONTONG	٥.	NAT. STE	. IDE	. UMA	HA.	AANS. U	LII.	BT. PA	U.L.
Good-choice:										
120-140 lbs. 140-160 lbs. 160-180 lbs. 160-180 lbs. 180-200 lbs. 200-220 lbs. 220-240 lbs. 240-270 lbs. 270-300 lbs.	5.95@ 6.15@ 6.15@ 5.95@ 5.35@	6.25 6.40	6.10@ 6.10@ 6.10@ 5.70@ 5.60@		5.75@ 5.70@ 5.50@ 5.15@	4.85 5.40 5.85 5.90 5.90 5.75 5.60 5,25	5.10@ 5.70@ 5.70@ 5.60@ 5.40@ 5.25@	5.35 5.80 5.85 5.85 5.85 5.85 5.80 5.60 5.35	4.25@ 4.75@ 5.25@ 5.90 On 5.90 On 5.90@ 5.60@ 4.75@	4.75 5.40 5.90 ly 6.00 6.00 5.60 5.10
330-360 lbs	4.80@	5.25	5.15@	5.55	4.70@	4.90	5,00@ 4.75@	5.15	4.60@	4.75
160-220 lbs SOWS:	5.10@	5.90	5.40@	6.10	4.75@	5.00	4.75@	5.75	5.00@	5.75
Good and choice: 270-300 lbs	4.90@ 4.75@ 4.60@	5.15 5.00 4.85	4.95@ 4.85@ 4.75@	5.15 5.00 4.95	4.50@ 4.40@ 4.40@	4.85 4.75 4.60	4.50@ 4.40@ 4.35@	4.75 4.65 4.60	4.90 On 4.90 On 4.55@	1 V
Good: 360-400 lbs	4.35@ 4.20@ 4.10@	4.75 4.50 4.25	4.40@ 4.15@ 4.00@	4.85 4.60 4.25	4.25@ 4.15@ 4.00@	4.55 4.40 4.25	4.15@ 4.10@ 4.00@	4.50 4.40 4.25	4.40@ 4.25@ 4.10@	4.60 4.50 4.20
250-500 lbs	3.75@	4.75	3.80@	5.00	3.65@	4.40	3.50@	4.50	3.85@	4.70
Medium and good, 90-120 lbs.	4.40@	5.25	4.60@	4.90			****		4.00@	4.2
Blaughter Cattle, Vealers and Calves:										
STEERS, choice: 750- 900 lbs. 900-1100 lbs. 1100-1300 lbs. 1300-1500 lbs. STEERS, good:		10.28 10.00 10.00 9.78	9.25@ 9.00@ 8.75@ 8.75@	9.75 9.75 9.50 9.50	9.00@ 8.75@ 8.50@ 8.50@	10.00 9.75 9.50 9.25	9.50@ 8.60@ 8.50@ 8.35@	10.00	9.00@ 9.00@ 8.75@ 8.75@	9.78 9.78 9.56 9.56
750- 900 lbs. 900-1100 lbs. 1100-1300 lbs. 1300-1500 lbs.	9.00@ 8.50@ 8.25@ 8.00@	9.50 9.20 9.00 8.73	8.25@ 8.00@ 7.75@ 7.75@	9.25 9.00 8.75 8.75	8.25@ 8.25@ 8.00@ 7.75@	9.00 8.75 8.75 8.50	8.00@ 8.75@ 7.75@ 7.50@	9.25 9.25 8.60 8.35	8.50@ 8.25@ 8.00@ 8.00@	9.2 9.2 8.7 8.5
STEERS, medium: 750-1100 lbs	7.50@	8.50	7.00@ 5 6.75@	8.25 7.75	7.00@ 6.75@	8.25	6.25@ 6.25@	7.75 7.50	7.25@ 7.25@	8.8
STEERS, common: 750-1100 lbs					6.00@				6.25@	
STEERS, HEIFERS AND MIXE Choice, 500-750 lbs Good, 500-750 lbs	D: 9.25@ 8.75@	10.2	5 9.25@ 0 8.50@	9.75 9.25	9.00@ 8.00@			9.85 9.00	9.00@ 8.50@	9.7
HEIFERS: Choice, 750-900 lbs. Good, 750-900 lbs. Medium, 500-900 lbs. Common, 500-900 lbs.	9.25@ 8.75@ 7.25@ 5.50@	10.00 9.5 8.7 7.5	0 9.25@ 0 8.50@ 5 7.25@ 0 6.00@	9.75 9.25 8.50 7.25	8,75@ 8,00@ 7,25@ 5,75@	9.50 8.71 8.00 7.21	9,00@ 5 8.00@ 7.00@ 5 5.75@	9.75 9.00 8.00 7.00	9.00@ 8.25@ 7.25@ 6.00@	9.5 9.6 8.5 7.2
Good	6.25@	7.0 6.2 5.7	0 6.25@ 5 5.50@ 5 4.25@	5.50	6.00@ 5.25@ 4.25@	6.0	5 4.00@	6.75 6.00 5.00	6.25@ 5,50@ 4.25@ 3.00@	7.0 6.2 5.1
BULLS (Yigs, Excl.), all weigh	ta:				3.75@	4.2				
Beef, good	6.25@ 6.25@ 5.75@ 5.25@	6.8 6.8 6.5 6.0	5 6.25@ 5 5.75@ 0 5.25@ 0 4.50@	6.75 6.25 5.75 5.25	6.25@ 6.00@ 5.50@ 5.00@	6.0	9 - 5.256	6.25 6.00 5.75 5.25	6.50@ 6.25@ 5.75@ 4.95@	6.7 6.8 6.2 5.7
VEALERS, all weights: Good and choice Common and medium Cull	. 7.50@	10.5 9.5 7.5	0 8.50@ 0 6.50@ 0 5.50@	8.50	8.00@ 7.00@ 6.00@	9.0 8.0 7.0	7.00@ 0 6.00@ 0 5.50@	7.00	8.50@ 6.00@ 5.00@	8 8 8
CALVES, 400 lbs. down: Good and choice Common and medium Cull	. 6.006	8.5 7.5 6.0	7.50@ 60 6.50@ 60 5.25@	7.50	8.00@ 6.00@ 5.00@	8.5 8.0 6.0	0 5.50@	8.75 7.25 5.50	7.50@ 5.50@ 4.50@	0 7.1
Slaughter Lambs and Sheep: SPRING LAMBS: Choice (closely sorted) *Good and choice *Medium and good	. 8.25@ . 7.40@	8.0	. 8.75 0 50 7.75@ 10 6.50@	nly 8.50	7.906	8.1	0 7.75 € 5 6.50 €	8.25 2 7.50 6.25	7.75@ 7.00@ 6.00@	8.
YEARLING WETHERS (shorn):		15 5.00@	6.50	6.206	8 7.0	0 5.00@			
Good and choice Medium EWES (shorn):	. 5.50%	6.3	35 5.50@	7.25 6.50	****			6.75 6.00	6.00@ 5.25@	6.
Good and choice Common and medium	. 2.75@ . 1.75@	3.7	75 2.25@ 75 1.50@	8.25 2.25	2.506 1.256	2.7	5 2.506 0 1.506	3.00 2.50	2.50@ 1.50@	3.3

¹Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn.
*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first four days this week were 23,198 cattle, 3,044 calves, 31,585 hogs and 12,972 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended August 11:

		Calves.	Hogs.	wileep.
Los Angeles	.4,522	1,218	1,961	2,318
San Francisco	.1,100	60	1,950	3,650
Portland	2.305	210	2.515	1.400

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 12, 1939, as reported to The National Provisioner:

Armour and Company, 5,066 hogs; Swift & Company, 2,236 hogs; Wilson & Co., 5,669 hogs; Western Packing Co., Inc., 1,310 hogs; Agar Packing Co., 5,768 hogs; Shippers, 8,618 hogs; Others, 19,019 hogs.

Total: 33,213 cattle; 3,704 calves; 47,706 hogs; 14,988 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.	3,369	830	2,955	8,664
Cudahy Pkg. Co	2,293	496	1,484	2,637
Swift & Company	2,000	317	1,915	3,159
Wilson & Co		318	1,714	2,429
Ind. Pkg. Co			286	
Kornblum Pkg. Co	929			
Others	3,963	511	2,262	550
Total	14,400	2.472	10.616	12,439

OMAHA.

		tle and alves,	Hogs.	Sheep.
Armour and Company Cudahy Pkg. Co Swift & Company Wilson & Co	3	1,803 1,191	5,167 3,493 2,822 2,490	5,586 6,607 6,052 1,896

EAST ST. LOUIS.

	Cattle.	Calves	Hogs.	Sheep.
Armour and Company.	2,645	1.512	6,693	5,197
Swift & Company	4.114	1.012	4,400	5,576
Hunter Pkg. Co		443	3,467	1,026
Heil Pkg. Co			2,008	
Krey Pkg. Co			1,426	
Laclede Pkg. Co			1,628	****
Sieloff Pkg. Co			950	
Shippers	5,360	2,517	18,412	1,243
Others	5,063	432	3,114	2,482
Total	18,741	5,916	42,098	15,524
Not including 1,467 hogs, and 4,974 sheep			calves,	23,130

ST. JOSEPH.

Swift & Company Armour and Company. Others	1,734 1,819	297 325 22	Hogs. 4,527 5,364 1,488	Sheep. 5,472 2,929
Total			11,379	8,401
Not including 412 l	hogs an	d 251	sheep	bought

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co	2,083	91	4,645	3,442
Armour and Company.	1,974	65	4,758	2,470
Swift & Company		69	2,631	3,174
Shippers		40	6,898	20B
Others	264	15	39	
Total	8 959	280	18 971	9 289

OKLAHOMA CITY.

			Cattle.	. Cal	lves.	Hogs.	Sheep.
Wilson	& Compa	пу	1,977	1,0	69 08 37	2,431 2,519 1,331	1,085 986 22
Total			4,206	1,8	14	6,281	2,093
Not	including	20	cattle	and	886	hogs	bought

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.		107	1,376	10,880
Swift & Company		150	1,584	9,784
Cudaby Pkg. Co		87	741	2,309
Others	1,577	366	1,089	12,537
Total	4,060	710	4,790	35,510

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company		1,434	1,373	1,335
Blue Bonnet Pkg. Co. City Pkg. Co.	139 208	82 50	228 524	24
Rosenthal Pkg. Co	17	8	83	1
Total	4,146	2,904	3,184	2,771

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.		260	7,717	10,009
Rifkin Pkg. Co Swift & C.upany	4,286	2,808	10,572	12,606
Enit ' . kg. Co		281		
Others	2,446	2,196	0 0 0 0	
Total	11 016	E 004	10 000	22 015

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co	1.027	414	3,971	2,228
Dold Pkg. Co	632	179	1,200	106
Wichita D. B. Co				
Dunn-Ostertag	71			****
Fred W. Dold			374	****
Sunflower Pkg. Co			265	
Pioneer Cattle Co				
Keefe Pkg. Co	131			****
Total		598	5,810	2,334
Not including 149	enttle s	and 1.865	hors !	bought

direct.

		Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg.			1,497	6,037	917
Armour and Co., Shippers Others			980 13 1,316	108 56	54 305
Total		3,120	8,806	6,201	1,276
1	INDL	ANAPO	LIS.		

	Cattle.	Calves.	Hogs.	Sheep
Kingan Co	1,160	550	13,348	3,41
Armour and Co		200	2,315	
Hilgemeier Bros			800	
Stumpf Bros			134	***
Meier P. Co		3	293	
Stark & Wetzel		64	432	
Wabnitz and Deters	25	49	310	4
Maas-Hartman Co	24	15		
Shippers		1.585	13,942	3,66
Others		489	211	1,38
Total	6 959	9 984	91 795	9.40

CINCINNATI.

	Cattle.	Calver	B. Hogs.	Sheep.
S. W. Gall's Sons		23		348
E. Kahn's Sons Co	401	201	6,486	5,240
Lohrey Packing Co			288	
H. H. Meyer Pkg. Co.			2,811	****
J. Schlachter's Sons.,		115		103
J. & F. Schroth P. Co.			3,186	
J. F. Stegner Co	239	282	****	****
Shippers	521		1,822	2,639
Others	1,613	714	760	272
Total	2,924	1,335	15,353	8,602
Not including 521	cattle.	2.625	hogs and	2.751

sheep bought direct.

RECAPITULATION.

7,675 2,184 1,610 54,979 27,531 1,407 6,846 6,647 9,399

CATTLE.

CATI	LE.		
	Week		Cor.
	ended	Prev.	week
	Aug. 12.	week.	1938
Chicago	33,213	29,096	36,05
Kansas City	14,400	16,068	17,82
Omaha*	15,359	15,239	18,82
East St. Louis	18,741	14,478	17,01
St. Joseph	4,980	5,594	5,05
Sioux City	8,959	9,728	7,84
Oklahoma City	4,206	4,600	5,14
Wichita	2,004	2,205	2,34
Denver	4,060	4,006	4,19
St. Paul	11,816	10,545	11,20
Milwankee	3,120	2,982	3,01
Indianapolis	6,353	6,991	6,61
Cincinnati	2,924	2,450	2,79
Ft. Worth	4,146	5,196	6,47
Total	134,281	129,233	139,40
нос	s.		
Chicago	47,706	49,050	43,57
Kansas City	10,616	10,333	8,72
Omaha	24,481	27,486	12,96
East St. Louis	42,098	39,437	34,27
St. Joseph	11,379	15,048	10,15
Sioux City	18,971	21,969	18,55
Oklahoma City	6,281	6,750	6,91
Wichita	5,810	4,781	4,40
Denver	4,790	4,583	3,40
St. Paul	18,289	17,789	25,01
Milwaukee	6,201	4,976	6,30
Indianapolis	31,785	32,044	32,01
Cincinnati	15,353	15,998	13,59
Ft. Worth	3,184	3,689	4,88
Total	246,944	253,928	219,76
SHE	EP.		
Chicago	14,988	18,135	33,46
Kansas City	12,439	13,534	10,65
Omaha	20,141	20,409	43,33
East St. Louis	15,524	15,251	17,52
St. Joseph	8,401	9,844	8,22
Sioux City	9,289	9,617	7,67
Oklahoma City	2,093	2,436	2,18
Wichita	2,334	2,415	1,61
Denver	35,510	50,555	54,97

20,141 15,524 8,401 9,289 2,093 2,384 35,510 22,615 1,276 8,499 8,602 2,771 20,409 15,251 9,844 9,617 2,436 2,415 50,555 10,392 1,148 7,237 7,227 4,927 St. Paul
Milwaukee
Indianapolis
Cincinnati
Ft. Worth

*Cattle and calves.

†Not including directs.

Watch Classified page for bargains.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

†RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 7	.12.876	1.726	11,629	6,657
Tues., Aug. 8	8,834	1,481	15,022	5,309
Wed., Aug. 9	6,701	882	12,318	5,436
Thurs., Aug. 10	5.840	908	12,826	6,228
Fri., Aug. 11	459	232	6,627	7,138
Sat., Aug. 12		***	1,700	2,600
*Total this week	34,710	5,229	60,122	31,368
Previous week	.82,917	5,557	66,514	38,082
Year ago	36,624	4,568	70,562	46,688
Two years ago	.87,472	8,205	43,578	46,341

SHIR	PMENT	8.		
Ca	ttle. Cr	alves. I	logs. 8	beep.
	,332		1,585	70
Tues., Aug. 8 2	719	149	1,116	540
Wed., Aug. 9 2	660	57	793	386
Thurs., Aug. 10 1	818		1,373	14
	522		1.326	580
Sat., Aug. 12			100	100
Total this week11	051	359	6.293	1.690
Total this week	640		7.161	2,399
Previous week 9	,092			
Year ago11			4,909	5,665
Two years ago11	,192	875	4,909	2,411
	* 050		94 089	

*Including 221 cattle, 1,379 calves, 14,975 hogs and 17,085 sheep direct to packers from other points.

†All receipts include directs.

†AUGUST AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	August		rear-
1939	. 1938.	1939.	1938.
Cattle 54,5° Calves 8,50° Hogs	9,389 14 133,416	1,062,154 199,931 2,451,109 1,616,149	1,149,026 206,306 2,505,326 1,570,893

WEEKLY AVERAGE PRICE OF LIVESTOCK.

														1	Cattle.	1	logs.	8	heep.	La	mbs.
Wee	k	e	n	à	e	d	١.	A	×	21	ŧ.	1	2		\$ 9.10	8	5.20	- 8	3.00	8	8.60
Prev	ic	H	18	-	¥	13	ev	el	k						9.15		5.60		3.00		8.70
1938															10.30		7.70		3.10		8.30
1937															13.75		12.25		4.75	-	11.00
1936															8.45		10.10		2.75		9.60
1935															10.60		11.25		3.10		8,80
1934											*				6.65		5.60		2.00		6.30
																-	_	-		-	

Av. 1934-1938 \$9.95 \$9.40 \$3.15 \$8.80 SUPPLIES FOR CHICAGO PACKERS.

													Cattle.	Hogs.	Sheep.
Week	en	d	PĆ	1	1	l	11	٤.		13	2		.23,659	53,829	29,678
Previo	1116	,	W	e	ρĥ								.23,461	59,808	35,555
1938						١.	Ī	ì	ì				.25,153	65,623	40,687
1937								ì					.26,568	38,737	45,616
1936				Ċ				ì	Ī	_			.34,409	48,882	41,432
1005		•		-									200.00%	42 260	27 902

HOG RECEIPTS, WEIGHTS AND PRICES. *Week ended Aug. 12.60,100 292 \$ 6.70 \$ 5.20

																		1	Vo.			v.	_	_	Pri	ce	s-	_
																		re	e'	d.	1	bs.	-	Top	p.		A	
•We	eli		4	el	n	đ	e	đ		1	A	u	g		1	15	2	. 60	1,1	00		292	\$		70	\$		20
Prev	io	u	s		¥	V	e	el	k		٠		4					. 66	1,5	14		281			85			60
1938																		.70	,5	62		285			60			70
1937																		. 45	1.5	78	1	285		13.			12.	
1936	-	ľ	Ĭ	Ī			Ī	1			Ċ		Ĺ					. 60	1.2	97	-	273		11.	60		10.	
1935		ľ																.46	1.7	13	1	266		12.	20		11.	25
1934											0				,			. 75	9,0	95	4	250		6.	65		5.	60
																	*	-		-	-				4.00			40

Av. 1934-193860,228 271 \$10.15 *Receipts and average weight for week ending Aug. 12, 1939, estimated.

CHICAGO WOG STATIGHTERS.

Hog tion f	or v	ught	ei	nd	ali	t		CH I	hi	ic	a	ga	o y		u	n i	16	21		1	1	ed.	le	1	8	1		inspec-
Week	end	ling	A	u	r.		1	1																	۰	۰		. 67,413
Previo	ma	week																						٠			*	.74,304
Year :	0.20																			۰			٠	٠	٠	٠		. 70,337
Two :	yrs.	ago.					۰						0	٥	0	0 1			•	0	0	9			۰		٠	.41,210

CHICAGO HOG PURCHASES.

Supplie	es of hogs pers week	p	u	rele	el	h	a	8 T	e	d	r	by Chicago sday, August	packers 17:
												Veek ended Aug. 17.	Prev. week.
Packers' Shippers'	purchases purchases											35,092 6,464	39.176 5,914
Total					۰	۰						41,556	45,090

NEW YORK LIVESTOCK

Receipts of salable livestock at Jersey

ity public mark	et, we	ek enu	eu Au	8. 12.	
Salable receipts	. 989	Calves. 816 10,548	276	Sheep. 2,505 35,921	

Salable receipts....1,592 1,446 353 3,787 Total, with directs.5,380 10,968 19,833 44,406 *Including hogs at 41st street.

SLAUGHTER REPORTS

MEAT SUPPLIES AT EASTERN MARKETS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 16 centers for the week ended August 12, 1939.

CAT	TLE.		
	Week ended Aug. 12.	Prev. week.	Cor. week. 1938.
Chicago† Kansas City* (maha* East St. Louis St. Joseph Sioux City Wichita* Fort Worth*	. 16,872 . 16,055 . 13,381 . 5,008 . 2,493 . 2,789 . 7,050	22,624 19,054 15,447 9,245 5,494 7,153 2,975 8,879 1,787	24,501 21,726 13,804 9,927 5,775 6,362 3,491 11,165 1,663
Indianapolis New York & Jersey City (kikahoma City* Cincinnati Denver St. Paul Milwaukee	1,224 7,7,003 6,040 2,870 4,188 9,370	1,190 8,082 7,091 3,086 4,041 8,458 2,907	1,046 7,546 7,669 3,395 4,015 9,849 2,730
Total	123,299	127,463	134,664

scattle and calves.

k

ogs her

ate

s.60 8.70 8.30 1.00 9.60 8.80 6.30

8.80

eep. 0,678 5,555 0,637 5,616 1,432 7,293

5.20

Av.

5.20 5.60 7.70 12.25 10.10 11.25 5.60

nding

spec-37,413 74,304 70,337 41,218

ckers 17:

Prev. week. 39,176 5,914

45,090

ersey

z. 12: Sheep. 2,505 3,787 44,406

1939

HOG	18.		
hicago	67,413	74,304	70,337
Cansas City	27,154	28,718	26,482
maha	23,982	25,616	17,630
est St. Louis1	38,841	48,060	43,260
t. Joseph	10,483	14,260	11,670
Sionx City	14,998	14,556	11,995
Wichita	7,178	6,422	6,233
ort Worth	3.184	3,689	4,881
hiladelphia	14,124	15,358	11,851
ndianapolis	14,128	12,648	10,587
New York & Jersey City.	35,781	36,584	28,663
oklahoma City	7,167	7,562	6,911
incinnati	13,481	14,773	10,120
Denver	4.844	4.742	3,400
St. Paul	18,289	17,789	32,863
Milwaukee	6.182	4,851	6,269
MIIWHUNCE	0,200	2,002	
Total	307,224	329,932	303,102

SHEEP.		
Chicago† 14,983	16,785	43,142
Kansas City 12,489	13,534	10,659
Omaha 25,395	25,135	20,727
East St. Louis 14,281	13,802	12,836
St. Joseph 8,652		9,210
Sionx City 9,086	8,840	6,657
Wichita 2,334	2,415	1,610
Fort Worth 2,771	4,927	9,399
Philadelphia 3,990	4,606	4,346
Indianapolis 3,789	2,627	2,892
New York & Jersey City. 54,438	56,545	59,054
Oklahoma City 2,093	2,436	2,184
Cincinnati 8,468	6,951	4,876
Denver 8,548	9,689	11,672
St. Paul 22,615	10,392	14,483
Milwaukee 1,266	1,107	1,366
Total195,148	190,490	215,118

tNot including directs.

CALF QUOTA ALMOST FILLED

Canadian exports of calves to the United States are rapidly approaching the total of 100,000 head at which the higher rate of duty will apply. Imports of calves from January 1 to August 8 amounted to 92,640 head, which represents 92.64 per cent of the annual quota.

	301				,	~ .		42 1 PW1	INIVITE
(Re	ported b	Эy	the	U.	8.	Bureau	of	Agricultural	Economics.)

(Reported by the U. S. Bureau of Agricultur	al Economic	:8.)	
WESTERN DRESSED MEATS			
NE	W YORK.	PHILA.	BOSTON.
Week ending August 12, 1939	10,318	2,321	2,704
Week previous	10,157	2,457	2,845
Same week year ago	9,078	2,500	2,556
Week ending August 12, 1939	964	856	2,596
	1.109	1,218	2,744
Same week year ago	1,784	1,220	3,005
Week ending August 12, 1939	34634	529	40
	339	559	40
Same week year ago	419	491	24
Week ending August 12, 1939	10,781	1,233	062
Week previous	8,015	1,210	642
Same week year ago	9,264	1,605	763
Week ending August 12, 1939	45,113	12,054	16,931
Week previous	51,397	13,810	17,841
Same week year ago	49,526	13,277	15,605
Week ending August 12, 1939	2,689	288	1,529
	1.542	335	1,464
Same week year ago	1,652	210	512
Week ending August 12, 1939	.418,937	298,656	250,282
		326,947	199,310
Same week year ago	,651,920	293,996	152,277
Week ending August 12, 1939	268,813	***	***
Week previous	369,064	***	
Same week year ago	475,379	***	
LOCAL SLAUGHTERS.			
Week ending August 12, 1939	7,003	1.697	***
Same week year ago	7,546	1,663	
Week ending August 12, 1939	14.057	2,248	
Week previous	15,398	2,624	
Same week year ago	16,599	2,376	***
Week ending August 12, 1939	35,587	14,124	
Week previous	36,584	15,358	
Same week year ago	28,663	11,851	
Week ending August 12, 1939	54,438	3,900	
Week previous	56,545	4,606	
Same week year ago	59,054		
	Week ending August 12, 1939. Week previous Same week year ago. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. I Week previous Same week year ago. I Week ending August 12, 1939. Week ending August 12, 1939. Week previous Same week year ago. LOCAL SLAUGHTERS. Week ending August 12, 1939. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous Same week year ago. Week ending August 12, 1939. Week previous	WESTERN DRESSED MEATS. NEW YORK. Week ending August 12, 1939 10,137 Same week year ago. 9,078 Week ending August 12, 1939 964 Week previous 1,109 Same week year ago. 1,784 Week previous 339 Same week year ago. 419 Week ending August 12, 1939 10,781 Week previous 8,015 Same week year ago. 9,264 Week ending August 12, 1939 45,113 Week previous 51,397 Same week year ago. 49,526 Week ending August 12, 1939 2,639 Week previous 1,542 Same week year ago. 1,652 Week ending August 12, 1939 1,418,937 Week previous 1,401,044 Same week year ago. 1,651,920 Week ending August 12, 1939 288,813 Week previous 309,064 Same week year ago. 475,379 LOCAL SLAUGHTERS. Week ending August 12, 1939 7,003 <	NEW YORK. PHILA

Country dressed product at New York totaled 1,454 veal, no hogs and 46 lambs. Previous week 1,925 veal, no hogs and 40 lambs in addition to that shown above.

LIVESTOCK AT 67 MARKETS

July receipts, local kill and shipments: Receipts claushter Ship-

	neceipts.	staughter.	ments.	
July, 1938	1,115,993 1,128,083 av1,351,475	650,657 643,612 754,115	483,401 463,789 571,426	
	CALV	ES.		
July, 1939 July, 1938 July 5-yr.		320,181 308,807 419,915	230,765 194,771 185,552	
	HOG	S.		
July, 1938	1,947,783 1,569,570 av1,699,320	1,394,307 1,122,212 1,189,490	546,157 444,079 504,658	
	SHEEP AND	LAMBS.		
	2,042,177 1,963,564 av2,082,656	983,472 978,561 1,013,581	1,039,951 992,146 1,068,612	

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during July, 1939:

	Live animal prices Chicago.			olesale n prices New York	es		Composite retail meat prices New York		
	Dollar	s per 16	0 lb.	Dolla	rs per 10	00 lb.	Cen	ts per por	ınd
	ily, 939.	June, 1939.	July, 1938.	July, 1939.	June, 1939.	July, 1938.	July, 1939.	June, 1939.	July, 1938.
	0.06 9.29 8,42	10.39 9.35 8.53	11.28 9.98 8.66	16.66 15.64 14.56	16.72 15.70 14.72	18.31 17.14 14.78	33.76 29.75 24.97	33.84 29.40 25.28	$34.78 \\ 30.08 \\ 26.90$
Lambs-									
Choice Good Medium	9.48	9.92 9.14	9.32 8.89 8.01	20.17 18.79 16.56	21.88 20.82 18.94	19.56 18.82 16.68	$30.50 \\ 27.19 \\ 23.28$	31.42 27.38 24.06	30.38 26.76 23.05
Hogs-									
Good	7.10	6.82	9.86	16.01	15.71	19.93	22.56	22.54	25.64

CANADIAN LIVESTOCK PRICES STEERS

D.	LEELO.		
Top Prices	Week ended Aug. 10.	Last week.	Same week 1938.
Toronto Montreal Winnipeg Calgary Edmonton Prince Albert Moose Jaw Saskatoon Regina Vancouver	6.90 7.00 6.00 5.50 5.25 6.50 6.50	\$ 6.50 6.65 7.00 6.50 5.50 5.25 5.85 6.50 5.75 6.00	\$ 7.60 7.75 7.00 7.00 5.50 4.50 5.00 6.00 4.00
VEAL	L CALVES.		
Toronto		\$ 9.50 8.00	\$ 9.25 8.25

Toronto	9.00	\$ 9.50	\$ 9.25
Montreal		8.00	8.25
Winnipeg	7.00	7.00	6.50
Calgary	6.00	6.00	5.50
Edmonton	6.00	6.00	5.50
Prince Albert	6.00	6.00	5.00
Moose Jaw	6.00	6.00	5.75
Saskatoon	5.75	5.75	6.00
Regina	6.00	6.00	6.00
Vancouver	6.00	6.50	****
	BACON HOGS.		

BACON HO	OGS.
Toronto \$ 8.1	10 \$ 8.75 \$10.00
Montreal ¹ 8.:	25 9.25 10.25
Winnipeg1 7.1	85 8.50 9.85
Calgary 7.	75 8.35 9.25
Edmonton 7.	65 8.25 9.50
Prince Albert 7.	8.50 9.50
Moose Jaw 7.0	8.60 9.60
Saskatoon 7.	8.25 9.50
Regina 7.	80 8.60 9.60
	60 8.50

"Montreal and Winnipeg hogs sold on a "F. & W." basis. All others "off trucks."

GOOD LAMBS.

Toronto	8.75	\$ 9.25	\$ 9.50
Montreal	8.50	8.50	8.75
Winnipeg	7.15	7.50	7.25
Calgary	6.00	6.50	6.25
Edmonton	6.25	7.00	6.50
Prince Albert	6.00	7.00	6.25
Moose Jaw	6.25	7.25	6.50
Saskatoon	6.50	6.75	6.75
Regina	7.00	7.00	6.50
Vanconver	7 95	7.50	

JULY LIVESTOCK PRICES COMPARED

July livestock prices at Chicago, as reported by U. S. Dept. of Agriculture:

Steer
Steer
Choice, 750-900 lbs. \$10.00 \$10.16 \$10.77 100-180 lbs. 6.70 6.35 9 900-1100 lbs. 10.66 10.44 11.19 180-180 lbs. 6.92 6.63 9, 1100-1200 lbs. 10.66 10.53 11.42 200-220 lbs. 7.06 6.79 9 900-100 lbs. 10.00 lbs. 10.00 lbs. 10.00 lbs. 7.06 6.70 9 900-100 lbs. 9.32 9.43 9.55 200-240 lbs. 7.08 6.80 9 900-1100 lbs. 9.25 9.35 9.98 200-240 lbs. 7.08 6.80 9 900-100 lbs. 9.22 9.22 9.22 10.27 270-300 lbs. 6.79 10.50 lbs. 9.22 9.22 10.27 270-300 lbs. 6.79 10.50 lbs. 9.22 9.22 10.27 270-300 lbs. 5.47 100-1300 lbs. 8.85 8.45 8.55 8.65 Medium, 750-1100 lbs. 7.20 7.52 7.34 8064 Medium, 100-220 lbs. 6.36 6.45 9. 800-250 lbs. 9.09 9.07 9.24 806-250 lbs. 9.08 8.97 9.50 8.99 9.07 9.24 806-250 lbs. 5.15 800-250 lbs. 5.15 800-250 lbs. 5.20 8.27 8.66 8.97 9.50 8.99 9.
Choice, 730-900 lbs. 10.06 10.44 11.19 160-150 lbs. 6.92 6.63 9 1100-1300 lbs. 10.06 10.39 11.28 200-220 lbs. 7.06 6.79 9 180-1500 lbs. 10.00 10.25 11.42 200-240 lbs. 7.08 6.80 9 100-1100 lbs. 9.22 9.89 9.89 200-220 lbs. 7.08 6.80 9 1100-1300 lbs. 9.22 9.89 9.89 200-220 lbs. 7.08 6.80 9 1100-1300 lbs. 9.22 9.89 9.89 10.27 200-240 lbs. 6.28 100-1300 lbs. 6.28 100-1300 lbs. 8.22 8.23 8.36 10.27 200-240 lbs. 6.28 100-1300 lbs. 6.28 100-1300 lbs. 8.38 8.45 8.85 100-1300 lbs. 8.38 8.45 8.85 100-1300 lbs. 7.20 7.52 7.34 100-1300 lbs. 7.20 7.52 7.34 100-1300 lbs. 9.76 9.84 10.50 600d, 500-750 lbs. 9.76 9.84 10.50 600d, 500-750 lbs. 9.76 9.84 10.50 600d, 500-750 lbs. 9.06 8.97 9.24 100-230 lbs. 5.40 200-230 lbs.
900-1100 lbs. 10.06 10.39 11.29 130-290 lbs. 7.06 0.79 5 1300-1300 lbs. 10.06 10.39 11.29 200-220 lbs. 7.08 0.79 5 1300-1500 lbs. 10.00 10.25 11.42 200-220 lbs. 7.08 0.89 5 900-1100 lbs. 9.22 9.25 9.85 240-270 lbs. 6.79 100-1300 lbs. 9.26 9.30 10.17 270-300 lbs. 6.28 1300-1500 lbs. 9.22 9.22 10.27 300-330 lbs. 5.77 1300-1500 lbs. 8.42 8.53 8.66 1100-1300 lbs. 8.83 8.45 8.85 1100-1300 lbs. 8.83 8.45 8.85 1100-1300 lbs. 8.83 8.45 8.85 1100-1300 lbs. 9.20 7.50 7.52 7.34 Steers, helfers and mixed— Choice, 500-750 lbs. 9.76 9.84 10.50 Good, 500-750 lbs. 9.09 9.07 9.24 Helfers— Choice, 730-900 lbs. 9.64 9.56 10.60 Good, 730-900 lbs. 9.88 8.97 9.50 Good, 730-900 lbs. 9.89 8.97 9.50 Good, 730-900 lbs. 9.89 8.97 9.50 Good, 730-900 lbs. 9.64 9.56 lbs. 5.15 Good, 730-900 lbs. 7.12 7.42 6.52 Common, 500-900 lbs. 7.12 7.42 6.52 Common, 500-900 lbs. 7.12 7.42 6.52 Common, 500-900 lbs. 7.12 7.42 6.52 LAMBS AND SHEEP. Bulls (yearlings excluded)— Bulls (yearlings excluded)— Spring Lambs—
1100-1300 lbs. 10.06 10.39 11.28 200-220 lbs. 7.10 6.82 8.60 1300-1500 lbs. 10.00 10.25 11.42 200-220 lbs. 7.10 6.82 8.60 9.00 10.100 lbs. 9.32 9.43 9.85 220-240 lbs. 7.10 6.82 9.00 10.100 lbs. 9.20 9.35 9.89 240-270 lbs. 6.79 6.54 9.100-1300 lbs. 9.22 9.22 10.27 300-330 lbs. 5.77 8.61 1300-1300 lbs. 8.42 8.53 8.65 330-360 lbs. 5.42 8.100-1300 lbs. 8.85 8.45 8.85 8.65 330-360 lbs. 5.42 8.100-1300 lbs. 8.85 8.45 8.85 8.65 330-360 lbs. 5.42 8.61 8.85 1100-1300 lbs. 7.20 7.52 7.34 8.62 8.65 8.65 330-360 lbs. 5.42 8.61 8.85 8.65 8.65 330-360 lbs. 5.42 8.61 8.85 8.65 8
130-1509 108. 9.23 9.43 9.85 9.8
Good, 750-900 lbs. 9.32 9.43 9.85 240-270 lbs. 6.79 6.54 9.51 100-1300 lbs. 9.29 9.85 9.89 240-270 lbs. 6.79 6.54 9.51 100-1300 lbs. 9.22 9.22 10.27 300-330 lbs. 5.77 leddium, 750-100 lbs. 8.42 8.53 8.66 330-360 lbs. 5.42 6.16 8. 1100-1300 lbs. 8.85 8.45 8.85 8.66 330-360 lbs. 5.42 6.16 8. 1100-1300 lbs. 8.85 8.45 8.4
1100-1300 lbs. 9.26 9.30 10.17 270-300 lbs. 6.28 5.04 5.17 1300-1500 lbs. 9.22 9.22 10.27 300-330 lbs. 5.47 6.16 8. 1100-1300 lbs. 8.48 8.53 8.45 8.45 3.06 1100-1300 lbs. 8.35 8.45 8.45 3.06 100-1300 lbs. 5.42 6.16 8. 1100-1300 lbs. 8.35 8.45
1300-1500 lbs. 9.22 9.22 10.27 300-330 lbs. 5.47 6.16 8.
Medium, 750-1100 lbs. 8.42 8.53 8.66 330-360 lbs. 5.42 } 0.10 8.20 8.21 8.22 8.25 8.65 330-360 lbs. 5.42 } 0.10 8.25 8.25 8.27 7.34 Medium, 160-220 lbs. 6.36 6.45 9.84 9.05 8.27 7.20 7.22 7.34 8.25 8.27 9.24 8.27 8.20 8.27 9.24 8.27 9.09 9.07 9.24 8.22 8.27 9.09 9.07 9.24 9.06 9.06 9.07 9.24 9.06 9.07 9.24 9.06 9.07 9.24 270-300 lbs. 5.61 9.05 8.97 9.00
Steers Section Secti
Common, 750-1100 lbs. 7.20 7.52 7.34 160-220 lbs. 6.36 6.45 9.
Steers, helfers and mixed— Choice, 500-750 lbs.
Choice, S00-750 lbs 9.76 9.84 10.50 Good, 500-750 lbs 9.09 9.07 9.24 270.300 lbs 5.61 270.300 lbs 5.61 300.330 lbs 5.40 300.330 lbs
Good, 500-750 lbs. 9.09 9.07 9.24 Helfers— Choice, 750-900 lbs. 9.64 9.56 10.60 Good, 750-900 lbs. 9.08 8.97 9.50 Medium, 500-900 lbs. 8.20 8.27 8.06 Common, 500-900 lbs. 7.12 7.42 6.52 Cows—All weights— Good 7.04 7.15 7.26 Medium 6.52 6.66 6.53 Cutter and Common 5.56 Canner 4.49 Bulls (yearlings excluded)— 270-300 lbs. 5.61 300-330 lbs. 5.40 330-330 lbs. 5.40 330-400 lbs. 4.87 300-400 lbs. 4.87 300-400 lbs. 4.87 300-400 lbs. 4.87 300-500 lbs. 4.73 4.89 6. Pigs (slaughter)— Medium and Good, 90-120 lbs. 5.75 LAMBS AND SHEEP. Spring Lambs— Spring Lambs—
Good, 500-750 lbs. 9.09 9.07 9.24 Reifers— Choice, 750-900 lbs. 9.64 9.56 10.60 Good, 750-900 lbs. 9.08 8.97 9.50 Medium, 500-900 lbs. 7.12 7.42 6.52 Common, 500-900 lbs. 7.12 7.42 6.52 Cows—All weights— Good 7.04 7.15 7.26 Good 7.04 7.15 7.26 Good 7.04 7.15 7.26 Medium 6.52 6.66 6.53 Cutter and Common 5.56 Cutter and Common 5.56 LAMBS AND SHEEP. Spring Lambs— Spring Lambs— Spring Lambs— LAMBS AND SHEEP.
Heifers
Choice, 750-900 lbs. 9.64 9.56 10.60 Good, 750-900 lbs. 9.05 8.97 9.50 400-450 lbs. 4.87 360-400 lbs. 8.29 8.27 8.06 400-450 lbs. 4.00 \$5.44 7.00 \$6.52 6.52 \$6.52
Cook
Good, 750-900 lbs. 9.08 8.97 9.50 Medium, 500-900 lbs. 8.20 8.27 8.06 400-400 lbs. 4.50 5.02 6. Common, 500-900 lbs. 7.12 7.42 6.52 Medium, 500-900 lbs. 7.12 7.42 6.52 Medium Good 7.04 7.15 7.26 Medium Medium 6.52 6.66 6.53 90-120 lbs. 5.75 Cutter and Common. 5.56 90-120 lbs. 5.75 LAMBS AND SHEEP. Spring Lambs—
Medium, 500-900 lbs. 8.29 8.27 8.06 450-400 lbs. 4.00 450-500 lbs. 4.50 5.02 6.52 6.52 6.52 6.52 6.52 6.53 6.53 6.53 6.53 6.53 6.53 6.53 6.53 6.54 6.54 6.54 6.55 6.5
Common, 500-900 lbs. 7.12 7.42 6.52 4.50 4.50 5.50 5.50 6.52 6.60 6.52 6.60 6.53 <
Cows—All weights— 250-500 lbs. 4.73 4.89 6.
Cows—All weights— 7.04 7.15 7.26 Good 7.04 7.15 7.26 Medium 6.52 6.66 6.53 Cutter and Common 5.56 Canner 4.49 Bulls (yearlings excluded)— Spring Lambs— Spring Lambs—
Good
Medium 1.02 1.15 1.25 1.25 Medium and Good, Outer and Common 1.05 1.25 Medium and Good, Outer and Common 1.25 Medium and Good, Outer and Common 1.25 Medium and Good, Outer and Common 1.25 Medium and Good, Outer and Good, O
Cutter and Common
Canner 4.49 LAMBS AND SHEEP. Bulls (yearlings excluded)— Spring Lambs—
Bulls (yearlings excluded)— Spring Lambs— Chalcol
Chalcal
Oheleel
All weights.
Good & Choice ² 9.56 9.94 8.
Beef—Good 7.14 7.26 6.92 Medium & Good 8.59 9.14 8.
Sausage—Good 7.17 Common 7.54 8.26 6.
Sausage—Medium d.66 Lambs (Shorn)—
Oh 1 - 1
Vealers—All weights— Good and Choice ³ 8.14
Madium and Goods 7 30
Good and Choice 3.13 5.05 5.05
Cull 6.04
Good and Unoice (.45 0
Calves—400 lbs. down— 6.39 5
Good and Choice 8.20 7.90 7.25 Ewes-
Common and Medium 6.95 6.08 5.62 Good and Choice 3.18 2.96 3
Cull 5.94 Common and Medium 2.27 2.14 2

¹Closely sorted. ²Lots averaging within top half of Good grade. ²Lots averaging within top half of Medium grade.

New York News Notes

(Continued from page 19.)

ing his vacation at his home in West Virginia, while Frank S. Peters, pork and selected meat sales department, is vacationing in the Poconos.

C. R. Wood of the beef department of Wilson & Co. and A. Wilson of the casing department in Chicago were visitors in New York City this week.

Joseph A. Scala, vacuum-cooked department, Jacob E. Decker Co., is vacationing in the mountains.

R. R. Fahringer, fresh pork and meat specialties sales department, Wilson & Co., is enjoying his home on Long Island during his vacation.

Merion Packing Co. has been incorporated with initial capital of \$20,000 to deal in meat products in the Bronx, N. Y. Healy & Fusfeld are listed as the incorporators.

Countrywide News Notes

Fred W. Sutherland, executive vice president and secretary of the Sutherland Paper Co., Kalamazoo, Mich., died in that city on August 10 at the age of 51. Mr. Sutherland and his brother, Louis W. Sutherland, president of the company, founded the organization in 1917.

G. L. Childress, general manager of

the Houston Packing Co., Houston, Tex., participated in the dedicatory ceremonies at the opening of the new livestock exchange building at the Port City Stock Yards at Houston. In addition to meat packers, there are seven byproduct plants at the yards, including the Texas Soap Mfg. Co., the Animal Foods Co., four fertilizer and chemical plants and a neatsfoot oil rendering plant.

In response to a growing demand for peanut-fed hams, the Ivor Meat Packing Co. is constructing at \$15,000 brick building at Ivor, Va., which will have a smoking capacity of 1,000,000 lbs. of meat at one time. Building will measure 60 by 80 ft. T. M. Pulley is secretary-treasurer of the company.

Complete destruction of the Dill Bros. Meat Packing Co. plant, Oakland City, Ind., resulted from a fire on August 7. The loss was partly covered by insurance.

Appointment of a receiver or co-receivers for the Shreveport Packing Co., Shreveport, La., was requested in a recent suit filed in the district court, which stated that the physical assets of the company exceeded \$150,000. S. W. Dickson is president of the packing company.

Six buildings of the J. Harry Schurr abattoir, Douglassville, Pa., were leveled by a \$15,000 fire on August 9. The fire originated in a small building used for dressing poultry.

Joseph R. Johnson, John Morrell &

Co., Ottumwa, Ia., has just completed 50 years of service in the meat packing industry and is in line for the gold button awarded by the Institute of American Meat Packers. Mr. Johnson has been with the Morrell company during the entire period, entering its service on July 15, 1889. His work at present is in the refrigerator car shop.

Delico Meat Products Co., Kansas City, Mo., is making extensive plant improvements which will be completed about January 1. General manager Carl Neuer stated that no expense is being spared in the modernization program which will give his company one of the most up-to-date sausage and meat specialty plants in the central West.

Construction is to begin soon on the first unit of the Bertie Packing Co. at Windsor, N. C., according to city officials. The new company, capitalized at \$60,000, will operate under federal inspection. Windsor unit is the first to be announced in the present drive for packing plants being conducted by the state's department of conservation and development.

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William W. Dillard, branch manager of 168 Kroger Grocery & Baking Co. stores in Tennessee, Arkansas, Mississippi and southeastern Missouri, passed away at Memphis on August 9 following a cerebral hemorrhage. Mr. Dillard, widely known in meat and food circles, was 49 years old.

MEAT IN POLAND

Per capita consumption of meat in Poland in 1938 was only 49.2 lbs., of which 31.2 lbs. was pork. Meat exported during 1938 was valued at \$34,885,000 and constituted 17.4 per cent of the total value of Polish exports. Inspected hog slaughter during 1938 totaled 5,880,000 head. This was slightly higher than the 1937 kill and compares with a 1923-1932 average of 4,220,000 head. Meat exports from Poland include canned hams, picnics, pork fillets, bacon, fresh pork, various meat special each of the poly to th

C.I.O. THREATENS STRIKE

On the invitation of Secretary of Labor Frances Perkins, vice president H. S. Eldred and other executives of Armour and Company, will discuss the C. I. O. threat of a nation-wide strike in Armour plants with the Secretary at Washington this weekend. The Secretary received a delegation from the Packinghouse Workers Organizing Committee who asked her aid in persuading Armour officials to enter into negotiations.

Van A. Bittner, chairman of the C. I. O. union said that a strike might be called before Labor Day. The union maintains that national bargaining is the only issue in the controversy.

Point-of-Sale Displays

(Continued from page 12.)

sausage. Such a display, set up with the permission of the dealer, and given a prominent position on the counter, arrests the eye of a customer and creates an immediate buying impulse.

By setting up displays of this kind, the point-of-sale man in most cases can soon convince the dealer of their value in increasing his sausage sales. The amount of consumer interest aroused also shows him that sausage is sufficiently important to deserve feature space. The company salesman takes advantage of the opportunity by urging the dealer to devote the center of his case to the sausage line during the balance of the summer period.

A sausage display is usually built around a large, attractively garnished platter containing cut slices of five or six different varieties of sausage. The company never uses more than that number, believing from its display experience that showing too many varieties confuses the customer and reduces sales.

The sausage variety being promoted in the current merchandising campaign is featured on a smaller platter used in open view on top of the display case. Finding that sales are increased by giving the public a constant change, the company stresses new items frequently.

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Problem of getting new varieties of sausage into the dealer outlets is met by dealer sampling. Each salesman carries a small refrigerated sample case, measuring about 6 in. by 13 in. by 24 in. and fitted with a dry-ice compartment. Made of insulated sheet metal, the container fits into an attractive outside case of leather.

This equipment enables the salesman to sample several new items to as many dealers as he contacts on his trips. Dealer sampling has proved highly effective in getting new varieties before retail customers and has also paved the way to new accounts.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grades of other meats in mostly cash and carry stores.

Beef:	July 31, 1939.	July 31, 1938.	July 31,	July 31, 1939.	July 31, 1938.	July 31, 1937.
Porterhouse steak Sirloin steak Round steak . Round steak . Rib roast, 1st 6 cuts Chuck roast Plate beef	.41 .39 .30 .22	.47 .40 .41 .32 .24 .16	.56 .48 .46 .37 .28 .17	.45 .39 .36 .29 .23	.44 .38 .37 .31 .24 .15	.52 .45 .42 .34 .27
Lamb:						
Legs Loin chops Rib chops Stewing	.46	.28 .46 .37	.28 .46 .38 .14	.28 .42 .37 .15	.27 .41 .37 .17	.30 .43 .40 .16
Pork:						
Chops, center cuts Bacon, strips Bacon, sliced Hams, whole Picaica, smoked Lard	.30 .33 .29	.37 .35 .40 .31 .23	.41 .38 .43 .33 .25	.32 .28 .34 .27 .20	.38 .35 .40 .29 .22	.42 .87 .45 .81 .25
Veal:						
Cutlets Loin chops Rib chops Stewing (breast)	.38	.44 .36 .32 .16	.45 .87 .30	.40 .88 .29 .16	.38 .32 .29 .15	.39 .33 .30 .15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on August 17, 1939.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice1:				
	\$15.50@16.50		********	
400-500 lbs. 500-600 lbs. 600-700 lbs.	15.00@16.00	\$14.50@15.50	\$15.00@16.00	\$15,50@16.00
600-700 lbs	14.50@15.50	\$14.50@15.50 14.50@15.50	14,50@15.50 14.50@15.50	15.50@16.00
	11.00@10.00	14.00% 10.00	21.00 @ 20.00	
STEERS, Good1:				
400-500 lbs	14.50@15.50	********	14 50@15 50	14.00@15.50
500-600 lbs	13.50@14.50	13.50@14.50	14.50@15.50 14.00@15.50	14.00@15.50
700-800 lbs	13.50@14.50	13.50@14.50	13.50@14.50	
STEERS, Commercial1:				
400-600 lbs	12.50@14.50		12.50@14.00	12.50@14.00
400-600 lbs	12.50@13.50	12.00@13.50	12.00@13.00	12.50@14.00
STEERS, Utility1:				
400-600 lbs	11.00@12.50	11.00@12.00	11.00@12.00	11.00@12.50
COW (all weights):	44 80 040 80	** ******	11 00@10 00	
Commercial	10.25@11.50	11.50@12.50 10.50@11.50	11.00@12.00 $10.00@11.00$	11.00@12.00
UtilityCutter	9.75@10.25	10.00@10.50	9.00@10.00	10.00@11.00
Canner	9.00@ 9.75		********	
resh Veal and Calf:				
VEAL (all weights)2:				
Choice Good Medium Common	15.00@16.50	16.50@18.00	17.00@18.00	16.00@16.50
Good	14.00@15.00	15.00@16.50	14.50@17.00 13.50@14.50	15.00@16.00 13.50@15.00
Medium	13.00@14.00	13.50@15.00 12.00@13.50	13.50@14.50 12.50@13.50	12.00@13.50
	12.00@13.00	12.00@10.00	12.00@10.00	20100 @ 20100
CALF (all weights)2 3:				
Choice	10.00/210.00	*******	14 00@15 00	
Good	11 00@12 00		14.00@15.00 13.00@14.00	********
Common	10.50@11.90		12.50@13.00	
resh Lamb and Mutton:				
SPRING LAMB				
LAMBS, Choice:				
38 lbs. down	16.50@17.50	18.00@19.00 18.00@19.00	17.00@18.00 17.00@18.00	18.00@19.00 17.50@18.50
38 lbs. down	16.00@17.00	17.50@18.50	16,50@17.50	17.00@18.00
LAMBS, Good:	15 00@10 50	17 00@19 00	16 00@17 50	17 00@18 00
38 lbs. down	15.00@16.50	17.00@18.00 17.00@18.00	16.00@17.50 16.00@17.50	17.00@18.00 16.50@17.50
39-45 lbs	14.50@16.00	16.50@17.50	15.50@16.50	16.00@17.00
LAMBS, Medium:				
All weights	18 00@15 00	14.00@16.00	12.00@15.00	14.00@16.00
	10.00 (10.00	111000110100		
LAMBS, Common:				
All weights	11.00@13.00	12.00@14.00	11.00@12.00	12.00@14.00
YEARLING (all weights):				
Choice				
Good				
Medium Common				
MUTTON (ewe) 70 lbs. down:	100000			
Good	5 00@ 6 00	9.00@10.00	7.00@ 8.00	8.00@ 9.00
Medium		8.00@ 9.00 6.00@ 8.0 0	6.00@ 7.00 5.00@ 6.00	7.00@ 8.00 6.50@ 7.00
Fresh Pork Cuts:				
LOINS:		1		
8-10 lbs	16.50@18.50	17.00@17.50	15.00@16.50	15.50@17.50
10-12 lbs		16.50@17.50 14.50@16.00	14.50@16.00 13.50@14.50	15.50@17.50 14.00@16.00
16-22 lbs.		12.50@13.50	12.00@13.50	12.00@13.50
SHOULDERS, Skinned, N. Y. Sty				
8-12 lbs			12.50@13.50	
	6.22.00			
PICNICS:	** *****	10 80011 00		
6- 8 lbs	11.00@11.50	13.50@14.00	*******	********
BUTTS, Boston Style:				
4- 8 lbs	12.00@14.00	*******	14.50@15.50	14.50@16.00
SPARE RIBS:				
Half sheets	9.50@10.50	********	*******	
TRIMMINGS:				
Regular	6.00@ 6.50			
			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	

¹Includes helfer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²"Skin on" at New York and Chiago. ³Includes sides at Boston and Philadelphia.

MEAT BOARD PROGRAMS

Counter-to-customer programs for retail meat dealers under the auspices of the National Live Stock and Meat Board will be held in the following cities during September: Erie, Pa., September 6 to 8; Duluth, Minn., September 6 to 8; Eau Claire, Wis., September 11; Waterbury, Conn., September 11 to 13; St.

Joseph, Mo., September 13; Indianapolis, Ind., September 12 to 14; Springfield, Mass., September 14 to 15; Arkansas City, Kans., September 20; Pitsfield, Mass., September 21 to 22; Boston, Mass., September 25 to 27; and Lynn, Mass., September 28 to 29. The programs are designed as aids to retailers in expanding their meat sales.

Chicago Market Prices

Contract to the second	1000	10044-401
WHOLESALE FRESH M	EATS	
Carcass Beef		Pork Picnic
Week ended Aug. 16, 1939.	Cor. week, 1938.	Skinn Tende Spare
Prime native steers— 15½@16½ 400-600 15½@16½ 600-800 16 @16½ 800-1000 16 @16½ Good native steers—	17¼@18¼ 17¼@18¼ 17½@18¼	Back Bosto Bonel trin
Good native steers— 400-600 .15 @16 600-800 .14%@15% 800-1000 .14%@15%	15% @16% 16% @17 16% @17	
Medium steers		Blade Pige' Kidne Liver Brain Ears
	@13	Snout Head Chitte
Beef Cuts	@35	
Steer iolins, No. 2.	0304 0488 0488 0488 0424 0418 0411 0423 0420 0411 0411 0411 0411 0411 0411 0411	Unicola Cook Cook Cook Cook Cook Cook Cook Coo
Beef Products		VI
Brains (per lb.) @ 6	@ 7 @10 @20 @17 @10 @10 @11 1/2 @20	Pork Lami Regu Hone Pock
Veal	@ 9	Regu
Choice carcass	16 @17 14 @15 19 @20 @13 @ 9	Extra Pork Pork Pork Nati Shan
Veal Products Brains, each	@ 7 @33 @38	Bone Beef Beef Dress Dress Dr. 1
Lamb	CHILL .	Pork
Choice lambs	@17 @15	
Choice fores	@15 @21 @19 @13 @11	Pork
Medium fores @14 Lamb fries, per lb. @32 Lamb tongues, per lb. @17 Lamb kidneys, per lb. @15	011 031 016 020	Coun Coun Fran
Mutton		Fran
Heavy sheep	6 6 9 8 6 11 6 4 4 6 6 12	Live Live Smol Head New Mind

Fresh Pork and Pork Products	
Pork loins, 8@10 lbs. av @19	@21
Picnics @13	@15
Skinned shoulders @13	@15
Tenderloins @26	@32
Spare ribs	@12
Back fat @ 7	6 5
Boston butts @16	@19
Boneless butts, cellar	7
trim, 2@4 @20	@26
Hocks @ 8	@ 8
Tails @ 7	@ 8
Neck bones @ 31/4	0 4
Slip bones @11	@11
Blade bones @11	@12
Pigs' feet @ 4	@ 4
Kidneys, per lb @ 9	@ 9
Livers @ 8	@12
Brains @ 81/4	@ 9
Ears @ 4	@ 3
Snouts @ 5	@ 5
Heads @ 8	@ 7
Chittorlings @ 614	@ 5

nouts leads hitterlings .					9999	8 61	6		0000	5 7%
D	RY	S	AL	т	м	EA	T	5		
Clear bellies, Clear bellies, Rib bellies, 20 Cat backs, 10 Cat backs, 14 Regular plate	18@: 5@30 @12 @16	20 lbs. lbs.	lbs.						999	6%n 5% 5% 5% 5%
whole									0	41/2

WHOLESALE SMOKED M	EATS
Fancy regular hams, 14@16 lbs., parchment paper1	01/ 0001
parchment paper1	9%@20%
Fancy skinned hams, 14@16 lbs.,	0011
parchment paper	01/ @101
Standard reg. hams, 14@16 lbs., plain1	872 (0147)
Picnics, 4@8 lbs., short shank, plain1	349 @ 144
Picnics, 4@8 lbs., long shank, plain1	21/2 (0) 13 1/4
Fancy bacon, 6@8 lbs., plain1	8%@10%
Standard bacon, 6@8 lbs., plain1	9 @194
No. 1 beef sets, smoked	
Insides, 8@12 lbs	
Outsides, 5@9 lbs	
Knuckles, 5@9 lbs3	2 @33
Cooked hams, choice, skin on, fatted	@34
Cooked hams, choice, skinless, fatted	@35
Cooked picnics, skin on, fatted	@25
Cooked picnics, skinued, fatted	@26

Clear fat back po	rl	0	:																						-	
70-80 pieces									*		*	*				*		٠	٠				. 4	111	. 61	9
80-100 pieces							. ,															.,		11	.00)
100-125 pieces										*														10	.7	5
Bean pork																								15	.50	n
Brisket pork																								17	.00	m
Clear plate pork.	2	5	4	31	5	p	i	ec	e	18														12	.50	0
Plate beef																								18	.0	0
Extra plate beef																								18	.5	0
VINEGAR	1	3	h	r	۰	M	1	П	E	ī	٦	r	1	D	B	1	۰	١	r	١	ı	ı	e	•	·c	

Pork feet, 200-lb. bbl	65.0 17.0 23.1
SAUSAGE MATERIALS (Packed basis.)	

,		
Regular pork trimmings	@ 6	5
Special lean pork trimmings 85%	@11	34
Extra lean pork trimmings 95%	@14	
Pork cheek meat (trimmed)	@ 9	134
Pork hearts 614	@ 7	
Pork livers Native boneless bull meat (heavy)13%	@ 4	14
Native boneless bull meat (heavy) 1314	@13	14
Shank meat	@ 12	2
Boneless chucks12	@12	
Beef trimmings	@10	11/
Beef cheeks (trimmed)	@ 8	
Dressed canners, 350 lbs, and up	@ 5	
	@ 5	
Dr. bologna bulls, 600 lbs. and up101/2	@10	196
Pork tongues, canner trim, S. P	@18	334

DOMESTIC	SAUSAGE
(Quotations cove	r fancy grades.)

(dansame re-er renes) Serversity	
Pork sausage, in 1-lb. carton Country style sausage, fresh in link	@2214
Country style sausage, fresh in bulk	@154
Country style sausage, smoked	@2014
	@234
Frankfurters, in sheep casings	
Frankfurters, in hog casings	@21%
Bologna in beef bungs, choice	@17
Bologna in beef middles, choice	@17%
Liver sausage in beef rounds	@15
Liver sausage in hog bungs	@17
Smoked liver sausage in hog bungs	@221/4
Head cheese	@15%
New England luncheon specialty	@22
Minced luncheon specialty, choice	@19
Tongue sausage	@none
Blood sausage	@18
Sonse	@17
Polish sannage	@2214

DRY SAUSAGE

Cervelat, choice, in hog bungs	@30
Thuringer cervelat	@20
Farmer	@29
Holsteiner	@284
B. C. salami, choice	@82
Milano, salami, choice in hog bungs	@32
B. C. salami, new condition	@20
Frisses, choice, in hog middles	@82
Genoa style salami, choice	@38
Pepperoni	@28
Mortadella, new condition	@20
Capicola	@41
Italian style hams	@33
Virginia hams	@3814

Prime steam, cash, Bd. Trade	@5.42%b
Prime steam, loose, Bd. Trade	@5.321/2
Refined lard, tierces, f.o.b. Chgo	@7.25
Kettle rend., tierces, f.o.b. Chgo	@8.25
Leaf, kettle rend., tierces, f.o.b. Chgo.	@8.75
Neutral, tierces, f.o.b. Chicago	@8.00
Shortening, tierces, c.a.f	@9.00

OLEO OIL AND STEARINE

)	@ 7
			@ 6%
Prime oleo	stearine		@ 5%

TALLOWS AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid Prime packers tallow, 3-4% acid	4%@ 4%
Special tallow	3%@4
Choice white grease, all hog	62 4
B-White grease, maximum 5% acid Yellow grease, 16-20 f.f.a	60 3%
Brown grease, 25 f.f.a	3%@ 3%

ANIMAL OILS

1	Per lh
Prime edible lard oil	9
Prime burning oil	89
Prime lard oil-inedible	83
Extra W. S. lard oil	8
Extra lard oil	79
Extra No. 1 lard oil	73
Special No. 1 lard oil	
No. 1 lard oil	
No. 2 lard oil	
Acidless tallow oil	
20° C. T. neatsfoot oil	
Pure neatsfoot oil	109
Prime neatsfoot oil	8
Extra neatsfoot oil	79
No. 1 neatsfoot oil	75

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	121 0 121	
Valley points, prompt	176 277	
White deodorized, in bbls., f.o.b. Chgo	7 6 71	
Yellow, deodorized	11/0 15	
Soap stock, 50% f.f.a., f.o.b. mills	13 2 13	
Soybean oil, f.o.b. mills	47/ 6 5	
Corn oil, in tanks, f.o.b. mills	0 24	
Coconut oil, sellers' tanks, f.o.b. coast Refined in bbls., f.o.b. Chicago	71/ 6 71	
Refined in bbis., f.o.b. Unicago	126 00 120	

OLEOMARGARINE

	F.	U.	15.	6	•)B	16	8	*	o.				
White domestic													@144	
White animal Water churned													@13% @10%	
Milk churned p	astr	y								*			@11% @ 8%	
White "nut" t	ype.							0 1					6 94)

(Continued on page 46.)



OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT-NATIONALLY USED IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

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ENGLAND

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Sausage Casings

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LOOK FOR THE BLUE STRIPE

"The Successor to Wasteful, Old-Fashioned Shrouds" FULL-SIZE WORKING SAMPLE FREE! WRITE TODAY!

THE CLEVELAND COTTON PRODUCTS CO.

Cleveland

Ohio

Chicago Markets

(Continued from page 44.)

CURING MATERIALS

	Cwt
Nitrite of soda (Chgo, w'hse stock):	0.71
In 425-lb, bbls., delivered	9.11
Saltpeter, less than ton lots:	6.96
Dbl. refined granulated	7.90
Small crystals	8.2
Medium crystals	8.6
Large crystals	3.7
Dbl. rfd. gran. nitrate of soda	0.11
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	7.20
Granulated	10.20
Medium, dried	6.80
Rock	0.00
Sugar-	20.00
	22.95
Second sugar, 90 basis	None
	34.40
Packers, curing sugar, 100 lb. bags,	94.00
	24.00
Packers' curing sugar, 250 lb. bags,	23.90
	go. 80
Dextrose, in car lots, per cwt. (in cotton	23.6
	03.59
In paper bags	ga.00

SAUSAGE CASINGS

(F. O. B. Chicago.)
(Prices quoted to manufacturers of sausage.)
Beef canings:
Domestic rounds, 180 pack @.16
Domestic rounds, 140 pack @.28
Export rounds, wide @.42
Export rounds, medium @.24
Export rounds, narrow @.35
No. 1 weasands
No. 2 weasands @.03
No. 1 bungs @.12
No. 2 bungs
Middles, regular @.40
Middles, select, wide, 2@24 in @.55
Middles, select, extra wide, 2% in.
and over @.70
Dried bladders:
12-15 in. wide, flat
10-12 in. wide, flat
8-10 in. wide, flat
6- 8 in. wide, flat
Hog casings:
Narrow, per 100 yds 2.10
Narrow, special, per 100 yds 1.95
Medium, regular 1.85
English, medium 1.20
Wide, per 100 yds 1.00
Extra wide, per 100 yds
Export bungs
Large prime bungs
Medium prime bungs
Small prime bungs
Middles, per set
Stomachs

SPICES

(Basis Chicago,			W	hole. Gr
Ilspice, Prime . Resifted				17
bili Pepper				1 : 79
hili Powder				
loves, Amboyna				27
Madagascar				17
Zanzibar				20
inger, Jamaica .				13
				614
face, Fancy Bane				56
				50
E. I. & W. I. B	lend			00
ustard Flour, Fr	BRCY			
No. 1				
ntmeg, Fancy Be				
East India				
E. I. & W. I. B	lend			
aprika, Extra F:	ancy. Spe	nish.		
aprika, Fancy, E	Iungarian			
aprika. Spanish	Туре			
epina Sweet Red	Pepper.			
imiexo (220-lb.	bbls.)			
epper, Cayenne				
ed Pepper, No.				
epper, Black Ale				0
Black Lampong				5
Black Tellichers				914
White Java Mu	ntok			0 78
White Singapore				814
				- 18

SEEDS AND HERBS

1	Whole.	Ground. for Sausage.
Caraway Seed	 103	4 1214
Celery Seed, French	 17	20
Cominos Seed	 113	4 14
Coriander Morocco Bleached		
Coriander Morocco Natural No.		8
Mustard Seed, Fancy Yellow	 8	11
American	 73	6 10%
Marjoram, French	 24	27
Oregano		4 16
Sage, Dalmatian, Pancy	 85	4 10%
Dalmatian No. 1	 73	4 914

New York Market Prices

LIVE CATTLE

Steers, good and cho	ice	\$ @10.30
Steers, medium		8.35@ 8.40
Cows, medium		
Cows, cutter and co		
Bulls, good		6.75@ 7.00
Bulls, medium		5.75@ 6.25

LIVE CALVES

Vealers,	good and choice	9.75@11.50
	common and medium	7.00@ 9.50 6.00@ 6.50
· curcin,		0.000

LIVE HOGS

Hogs,	good	and choice,	180-200-lb\$	@ 6.45
		LIVE	LAMRS	

Lambs, good and choice. \$ 9.50@ 9.75 Lambs, common @ 6.50 Sheep, ewes 2.00@ 4.00 DRESSED BEEF

City Dressed.	
Choice, native, heavy	.16%@17%
Choice, native, light	.16%@17
Native, common to fair	.15 @15%
Western Dressed Beef.	
Western Dressed Deel.	10 010
Native steers, outgrout ins	.10 (615
Native steers, 600@800 lbs	.17 @18
Good to choice heifers	
Good to choice cows	.14 @15
Common to fair cows	.13 @14
Fresh bologna bulls	

REFE CUTS

0013
Western. City.
.23 @24 22 @25 .20 @21 20 @22
.20 @21 20 @22
. @19 @19
.32 @36 36 @40
.26 @32 80 @35
.20 @24 25 @29
.20 @21 21 @24
. 617 617
. @16 @16
. @15 @15
. @15 @15 . @14 @14
. @14 @14
. @13 @13
1314@143
23 @25
50 @60
16 @18

DRESSED VEAL

Good Medium																									17	@18
Medium		*				*			*	*	*		*				*							*	16	@17
Common	*	×	*	×	*	*	*	*			*	*	*	×	×	*	•	*			٠	*		*	15	@16

DRESSED SHEEP AND LAMBS

Genuine Genuine	spring	1	a	n	al	bi	В,	g	0	10	ĸ	1	ŧ	0	1	IX	16	H	ij	n	13	n		16	0	1
Genuine Sheep, a																									00	
Sheep, n																									ä	

DRESSED HOGS

Hogs, good and	choice (110-140 lbs.)	
head on; leaf	fat in	9.25@10.2
Pigs, small lots	(60-110 lbs.)	
head on; leaf	fat in	11.50@ 12.7

FRESH PORK CUTS

	k Loins, fresh, Western, 10@12 lbs 151/26		
She	ulders, Western, 10@12 lbs, av12	æ1	121/
But	ts, regular, Western	21	14%
Ha	ns. Western, fresh, 10@12 lbs. av15	@1	16
Pie	nics, Western, Fresh, 6@8 lbs. av13	a 1	1314
Por	Trimmings, extra lean	a 1	161/
Por	Trimmings, regular, 50% lean 8	a	81/2
Spa	reribs 9 (a 1	10

COOKED HAMS

Cooked	hams.	choice.	skin on.	fatted	@37
Cooked	hams.	choice.	skinless.	fatted	@39

SMOKED MEATS

Regular	hams,	8@10	Iba.	87.			 	23 1/	@24%
Regular	hams,	10@1	2 lbs.	. av			 	221/	@234
Regular	hams,	12@14	lbs.	av.			 	22	@28
Skinned	hams.	10@12	lba.	BY			 	24	@ 25
Skinned	hams.	12014	Iba.	AT			 	23	@24
Skinned	hams.	16@1	8 lbs	. 8	W		 	224	@23
Skinned	hams.	18@26) lbs.	BT			 	214	@224
Picnics.	4@6 1	bs. av					 	174	@184
Picnics,	608 1	bs. av					 	16%	@17%
City pic	kied be	llies.	8@12	1 lbs	. 1	NV.	 	18	@19
Bacon.	boneles	s. We	stern				 	20	@21
Bacon, I	boneles	a. city					 	19	@20
Rollette	8. 8.01	O lba.	8V					19	@20
Beef to	agne. 1	ight					 		@23
Boof to	neme.	heavy					 		60.04

FANCY MEATS

Fresh steer to	ongues,	1.	. 6	t	ri	E	m	8	ð.		28c a pound
Sweetbreads,											
Sweetbreads,	veal .				۰					 	70c a pair
Beef kidneys										 	12c a pound
Mutton kidne											4c each
Livers, beef											
Oxtails											14c a pound
Beef banging											30c a pound
Lamb fries										 	12c a pair

BUTCHERS' FAT

Shop Fat				0		0					 						.\$1.	25	per	cwt.
Breast Fat				٠		٠	۰	0			 			٠			. 2,	00	per	cwt.
Edible Suet								٠	٠		 		۰	0			. 3.	00	per	cwt
Inedible Suct	t		۰		0			0	۰	0 1	 	0	0	0	0	۰	. 2.	50	per	cwt.

GREEN CALFSKINS

	5-9 94	-121/2	121/3-14	14-18	18 up
Prime No. 1 veals.		2.00	2.15	2.20	2.35
Prime No. 2 veals.		1.80	1.95	2.00	2.05
Buttermilk No. 1.		1.70	1.85	1.90	****
Buttermilk No. 2.		1.55	1.70	1.75	****
Branded gruby		.80	1.00	1.05	1.10
Number 3	7	.80	1.00	1.05	1.10

BONES AND HOOFS

																,	đ	e	ı,	d	er ton basis.
Round shins, heavy				٠																	\$62.50
light											۰		٠								55,00
Flat shins, heavy															۰						52.50
light .																					47.50
Hoofs, white												۰		0							75.00
Hoofs, white black and w	h	Ì	e	•	8	ŧ	rl	ī	е	đ	*										40.00

PRODUCE MARKETS

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pa Co

Th

BUTTER.

	inicago.	New York.
Creamery (92 score) Creamery (90-91 score) Creamery firsts (88-89)	@231/4 @221/4 21 @211/4	23 14 @ 23 14 22 @ 22 14
EGG	S.	
Extra firsts	15% @15%	@15% @18
LIVE PO	ULTRY.	
Fowls Springs Fryers Broilers Old Roosters Ducks Geese Turkeys	13 @15 13 @15½ 10 @15½ 10 @10½ 7 @11 8 @10	13 @18 19 @20 22 @28 15 @18 11 @13 @11
DRESSED F	OULTRY.	
Fowls, 31-47, fresh	17 @18	15 @17 17%@18% @19

BUTTER AT FIVE MARKETS

Wholesale	prices	92	score	Aug.	5	to	Aug.	11:

5	. 7.	8.	9.	10.	11.
Chicago 231	4 2314	231/2	231/2	231/4	231/4
New York.241		241/4	241/4	241/4	24%
Boston24		24%	24%	24%	24%
Phila241	4 24 % 6	24% 6	24%@	24 1/4 6	@24% @24%
San Fran 25	26	26	26	26	****
Wholesale score at Chics	prices ca	rlots—f	resh ce	ntralis	ed00
House23 Track23	23 23	23 23	23 23	23 23	23
Receipts of	butter by	cities	(1b.—Gr	088. W	(t.):
Thi		ek.	—Since 1939.	1	988.
	CHEFFY A DEST	# FOO 40	E 059 70	4 199 6	119.018

Chgo. 4,087,275 4,577,526 195,252,704 189,918,018 N York 4,136,497 4,721,974 175,955,685 181,192,977 Boston 985,929 981,974 50,587,129 53,411,581 Phila. 859,950 956,612 47,381,940 472,352,192 Total 10,009,631 10,538,638,468,177,449 472,352,192

			s.—net wt.	
Com se	In	Out	On hand	Same day
	Aug. 10.	Aug. 10.	Aug. 11.	Last year.
Chicago	418,876	312,855	52,624,658	62,433,887
N. York	388,184	423,911	35,750,392	29,583,996
Boston	23,121	25,069	4,048,556	4,466,813
Phila.	7,376	45,463	3,235,799	3,687,512
Total	837,557	807,298	95,659,405	100,172,157

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not ever 48 words, including signature or box number. No display. Remittance must be sent with order.

Equipment for Sale

Ice Machine

For sale, York forced feed lubrication; direct drive; 50 HP synchronous motor complete with condensers, receiver, etc. This machine is now running and is in excellent condition. Original cost \$6000. Price \$1350. Detailed information on request. Berks Packing Co., Inc., Reading, Penna.

Tying Machine & Binder

18 no

2.35

@15% @18

622

@17 @18% @19

S

11:

11.

Vt.):

ry 1.— 1938. 918,018 792,677 411,834 229,663

433,887 583,966 466,813 687,512

172,157

For sale, one practically new Acme cellophane tring machine with cutting knife for CW staple; and one Acme stockinette binder for No. 48 staple. Both machines have had little use. Standard equipment for processing butts. Priced low for quick sale. Write Box 319, Trenton, N. J.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Guaranteed Good Rebuilt Equip.

2—500-ton Hydraulic Curb Presses; 2—Meat Mixers; Sansage Stuffers; Silent Cutters; Grinders; 1—Allbright-Nell 2½'x5' Jacketed Cooker; 3—Anderson No. 1 Oll Expellers with 15 H.P. AC motors; Bone Crushers; Dopp Scrapple Kettles; 2—4'x9' Mechanical Mig. Co. Lard Rolls; 2—Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; 1—No. 1 CV M.AM. Hog; 3—Bartlett & Snow Jacketed Rendering Kettles, 6' and 10' dia; Meat choppers. Send for Consolidated News listing hundred of other values in: Cutters; Melters; Rendering Tanks; Kettles; Grinders; Cookers; Hydraulic Presses; Pumps; etc. We buy and sell from a single item to a complete Plant.

CONSOLIDATED PRODUCTS CO., INC. 14-19 Park Row, New York City

Miscellaneous Used Equipment

- 1 Used Link-Belt bacon and chipped beef slicing machine, pulley drive, latest type continuous circular knives......\$300
- Refrigerating compressor complete with 5-h.p. motor, pulley drive, condenser colls, ammonia receiver, sufficient coils for cooler 15 x 20' with all fittings. Perfect condition....\$300
- 1 27-in. Buffalo silent cutter, complete with 5-h.p. motor. Perfect condition.. \$300

R. E. JORDAN & COMPANY 415-417 W. Camden St. Baltimore, Md.

Equipment Wanted

Bacon Slicer and Tripe Washer

Wanted, a reconditioned bacon slicing machine and tripe cleaner. State full particulars and cost. Hervitz Packing Co., 1146 S. Cameron St., Harrisburg.

Business Opportunities

Rent or Buy Sausage Factory

Wanted to rent or buy, small or medium sized sausage factory with capacity for 50,000 lbs. weekly, in or around Chicago radius. W-669, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Stock Yard & Auction For Sale

For sale, controlling interest in stock yard and auction facilities. Good location on main line of big railroad. Sixteen acres vacant land adjoining. Now rented. Offered for sale to settle estate of deceased members. FS-671, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

The Authors of "Profitable Meat Cutting" **Spent 30 Years Gathering Material**

Here are some of the subjects discussed in this outstanding volume, every one with increased profit in

> CUTTING PORK **CUTTING LAMB** CUTTING VEAL CUTTING BEEF

TOARD AND FANCY CUTS

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BONELESS CUTS SMOKED MEATS READY-TO-SERVE-MEATS

Clear-cut illustrations aid the reader to visualize the various operations taken up in minute detail in the easily-read text pages.

Order YOUR Copy Today! \$7.50 Postpaid

THE NATIONAL **PROVISIONER**

407 S. Dearborn St. Chicago, III.

Men Wanted

Working Cellar Foreman

Progressive eastern packer wants thoroughly experienced curing and smoked meats working foreman. Must know quick cure, vein and artery pumping and other methods. In first letter state salary expected, age, references and experience. Will need in about 30 days. W-664, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Hog Casing Machine Operator

Wanted, experienced man to operate hog casing machine. Write Joseph S. Bozman, 209 Security Building, Davenport, Iowa.

Industrial Engineer

Wanted, industrial engineer with extensive packinghouse experience. Write full particulars to: W-659, THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Sausagemaker

Steady position wanted by experienced, reliable sausagemaker, capable of acting as working foreman. Can show satisfactory profit with low production cost. Steady, sober, conscientious worker. Excellent references. W-668, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III.

Superintendent

Practical operator wishes position with reliable and progressive packer. Long experience and competent in all departments, hogs and cattle. Figures tests and costs and is familiar with all cures, smoking, lard, sausage, etc. Successful with labor. W-670, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, III.

Sausage Expert

Working foreman, chopper, stuffer, smoker wishes position. Can produce full line and handle help. Married. Re-liable. W-672, THE NATIONAL PRO-VISIONER, 300 Madison Ave., New York City.

Sausage Foreman

Position wanted by sausage foreman who can take full responsibility. Knows how to use large quantity of back fat. Expert in curing bacon and hams. W-652, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, 111

Pork Superintendent

Pork superintendent with 20 years' expe rience wants new connection. Expert on pork tilling and cutting values, yields and labor costs. Also familiar with up-to-date pork curing and with beef and small stock operations. W-658, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.



BEEF • PORK • VEAL • LAMB
CANNED FOODS

HAMS • BACON • LARD • SAUSAGE

We specialize in carlot beef sales

JOHN MORRELL & CO.

General Offices: OTTUMWA, IOWA

Packing Plants: OTTUMWA, IOWA; SIOUX FALLS, SOUTH DAKOTA; TOPEKA, KANSAS

THE E. KAHN'S SONS CO.

"AMERICAN BEAUTY"
HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Represented by

NEW YORK
H. L. Woodruff
Barl McAdams
Clayton P. Lee
437 W. 13th St.
38 N. Delaware Av.
1108 F. St. S. W.
148 State St.

Bartridge

PORK PRODUCTS - SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

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The MULTIPLE BINDER

FOR YOUR 1939 COPIES OF

THE NATIONAL PROVISIONER

A complete volume of 26 issues can be easily kept for future reference in this Binder.

Rath's from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA



Philadelphia Scrapple a Specialty

ohn J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.
New York Branch: 407-09 West 13th St.

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KINGAN'S RELIABLE

HAMS • BACON • LARD • SAUSAG CANNED MEATS • OLEOMARGARINE CHEESE • BUTTER • EGGS • POULTRY

> A full line of Fresh Pork ● Beef ● Veal Mutton and Cured Pork Cuts

> > Hides • Digester Tankage

KINGAN & CO.

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1845



NATURE AND HUMAN SKILL combine to give Superb Quality in these imported canned Hams.

Try a Case Today

AMPOL, 380 Second Ave., New York, N. Y.



Main Office and Packing Plant
Austin, Minnesota



Carload Shipments

Sausage Products

Genuine Tenderized Ham

Gem Hams • Nuggets • Rollettes

Tenderized Canned Ham

THE Tobin PACKING CO., INC.

Wilmington Provision Company TOWER BRAND MEATS

Slaughterers of Cattle, Hogs, Lambs and Calves U. S. GOVERNMENT INSPECTION

U. S. GOVERNMENT INSPECTION DELAWARE



We

Solicit

De Luxe Bacon

Liberty Bell Brand

Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

CANNED MEATS - "PANTRY PALS"



STAHL-MEYER, INC., NEW YORK, N. Y.

FERRIS HICKORY SMOKED HAM and BACON

HONEY BRAND

Hams - Bacon Dried Beef

HYGRADE'S

Original West Virginia Cured Ham Ready to Serve

HYGRADE'S

Frankfurters in Natural Casings

HYGRADE'S

Beef - Veal Lamb - Pork

QUALITY PORADE COMMATES

CONSULT US BEFORE
YOU BUY OR
SELL

Domestic and Foreign Connections Invited!

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

Superior Packing Co.

Price

Quality

Service

Chicago



St. Paul

DRESSED BEEF BONELESS BEEF and VEAL

Carlots

Barrel Lots

HUNTER PACKING COMPANY

East St. Louis, Illinois

STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS

NEW YORK OFFICE

410 W. 14th Street



Representatives: William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.

Advertisers

If all the companies listed here were to go out of business tomorrow the result to you would be disastrous. Substitute sources of equipment, supplies and services would have to be sought, and while they were being found—if they ever could be found—your operations would be seriously crippled,

your losses would be terrific. It takes years to build up and make available what these firms offer—years in the crucible of actual use, prompt delivery, continuous improvement, and the satisfying of hundreds of customers. Their advertisements offer opportunities to you which you should not overlook.

(JBK)

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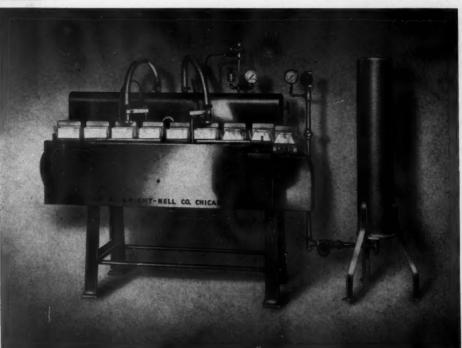


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Havington MEASURING FILLER

ELIMINATES— OVERWEIGHT LOSSES and UNDERWEIGHT COMPLAINTS





This is a No. 708A ANCO Measuring Filler made to fill packages of 1-lb-to 10-lb, capacity

1900

There are numerous styles and sizes of ANCO Harrington Measuring Fillers, each of which is made to accurately measure and fill semi-liquids into a specific range of package sizes. No matter what your lard or compound packaging requirements are, you will find that there is an ANCO Harrington Patented Measuring Filler for every size of container, and that they are all made to help you eliminate overweight losses and underweight complaints.

The feature of these machines, when operating under high pressure, is BALANCED CEL-U-RATION. This means that the product is automatically exploded and atomized to produce an even arrangement of the air and fat cells, without changing the specific gravity. It also eliminates lumps and discoloration.

Write for ANCO Filler Catalog No. 44.

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO, ILLINOIS

117 LIBERTY ST.

832 FIRST NATIONAL BANK BLDG. HOUSTON, TEXAS 111 SUTTER STREET

These are the reasons why you make more money with CIRCLEU

COMPLETE LINE

The Circle U line of dry sausage includes types and varieties to meet the preference of every taste and nationality.

ESTABLISHEDREPUTATION

Circle U Dry Sausage is a quality product, nationally known for its ability to meet the demands of the most discriminating trade.

AMPLE PROFIT MARGIN

Your cost of Circle U Dry Sausage is low enough (quality considered) to provide ample margin for profit.

PROVED QUALITY

Circle U Dry Sausage is made by dry sausage specialists... men who know how a product should be made to sell consistently at a profit.

MADE BY A COM-PANY CATERING TO MEAT PACKERS AND JOBBERS

You can buy Circle U Dry Sausage with confidence. We specialize in catering to meat packers and jobbers.





Sign up with Circle U

FOR BETTER DRY SAUSAGE PROFITS AND BETTER SALES ON ALL YOUR PRODUCTS

When you add the Circle U Line of Dry Sausage to your regular products, you provide not only opportunities for profit, but an opportunity to do a better selling job on your regular line by concentrating purchases.

Circle U Dry Sausage is a quality product, made of fine meats and choicest spices. It is a quality product that will meet with the approval of the most discriminating trade. And it can be sold at a price that will enable you to compete successfully with any dry sausage in its class. Get the details today!

OMAHA PACKING COMPAN

ND TSI your es for your finest at will trade mpete details